

The French GARDINER:

INSTRUCTING

How to Cultivate all sorts of
FRUIT-TREES,
AND
HERBS for the GARDEN:
TOGETHER

With directions to *dry* and *conserve* them in
their *Natural*;

*Six times printed in France, and once
in Holland.*

An accomplished Piece,

First written by R. D. C. D. W. B. D. N.

And now

Transplanted into English by
PHILOCEPOS.

Exceedingly illustrated by Sculptures.

LONDON,

Printed by J. C. for John Crooke at the Ship in
St. Pauls Church-yard. 1658.



T O

My most Honour'd and
Worthy Friend

THOMAS HENSHAW,
Esquire.

Sir,



Have at length o-
bey'd your *Com-*
mands, only I wish
the Instance had bin
more confiderable : though I
cannot but much approve of
the designe and of your ele-
ction in this particular work,
which is certainly the best that
is exstant upon this *Subject*,
notwithstanding the plenty
A 2 which

which these late years have furnish'd us withal. I shall forbear to publish the *accident* which made you engage me upon this *Traduction*; because I have long since had inclinations, and a design of communicating some other things of this nature from my own experience: and especially, concerning the *Ornaments* of Gardens, &c. Because, what respects the *Soyle*, the *Situation* and the *planting* is here performed to my hand with so much ingenuity, as that I conceive there can very little be added, to render it a piece absolute and without reproach. In order to this, my purpose was
to

to introduce the least known (though not the least delicious) *appendices* to Gardens; and such as are not the *Names* only, but the *Descriptions*, *Plots*, *Materials*, and *wayes* of contriving the Ground for *Parterrs*, *Grotts*, *Fountains*; the proportions of *walks*, *Perspectives*, *Rocks*, *Aviaries*, *Vivaries*, *Apiaries*, *Pots*, *Conservatories*, *Piscina's*, *Groves*, *Crypta's*, *Cabinets*, *Eccho's*, *Statues*, and other ornaments of a *Vigna*, &c. without which the best Garden is without life, and very defective. Together with a Treatise of *Flowers*, and *Ever-greens*; especially the *Palisades* and *Contr-Espaliers* of *Alaternus*, which most incompara-

The Epistle Dedicatory.

ble *Verdure*, together with the right culture of it, for beauty and fence, I might glory to have been the first *propagator* in *England*. This, I say, I intended to have published for the benefit or divertisement of our *Country*, had not some other things unexpectedly intervened, which as yet hinder the birth and maturity of that *Embryo*.

Be pleased, Sir, to accept the *productions* of your own *Commands*; as a *Lover* of *Gardens* you did *promote* it, as a *Lover* of *you* I have *translated* it. And in the mean time that the *Great ones* are busied about *Governing* the *world* (which is but a *wilderness*)

The Epistle Dedicatory.

ness) let us call to minde the *Rescript* of *Dioclesian* to those who would perswade him to re-assume the *Empire*. For it is impossible that he who is a true *Virtuoso*, and has attain'd to the felicity of being a good *Gardener*, should give jealousy to the *State* where he lives. This is not *Advice* to *you* who know so well how to *cultivate* both your *self* and your *Garden*: But because it is the only way to enjoy a *Garden*, and to preserve its *Reputation*. Sir, I am

Your most Humble
and most Obedient
Servant J. E.



TO THE READER.

I Advertise the Reader that what I have couched in four Sections at the end of this Volume, under the Name of an Appendix, is but a part of the third Treatise in the Original: there remaining three Chapters more concerning Preserving of fruits with Sugar; which I have therefore expressly omitted, because it is a Mysterie that I am little acquainted withall; and that I am assured by a Lady (who is a person of quality, and curious in that Art) that there is nothing of extraordinary amongst them, but what the fair Sex do infinitely exceed, whenever they please to divertise themselves in that sweet employment.

There is also another Book of the same Author intituled *Les delices de la Campagne*, (or the Delights of the Country

To the Reader.

Countrey.) being as a second Part of this: wherein you are taught to prepare and dresse whatsoever either the Earth or the Water do produce, Dedicated to the good Housewives: There you are instructed to make all sorts of French Bread, and the whole Mysterie of the Pastry, Wines, and all sorts of drinks. To accomodate all manner of roots good to eat; cooking of Flesh and Fish, together with precepts how the Major Domo is to order the services, and treat persons of quality at a Feast, a la mode de France, which such as affect more then I, and do not understand in the Original, may procure to be interpreted, but by some better hand then he that did the French Cook, which (being as I am informed an excellent Book of its kinde) is miserably abused for want of Skill in the Kitchen.

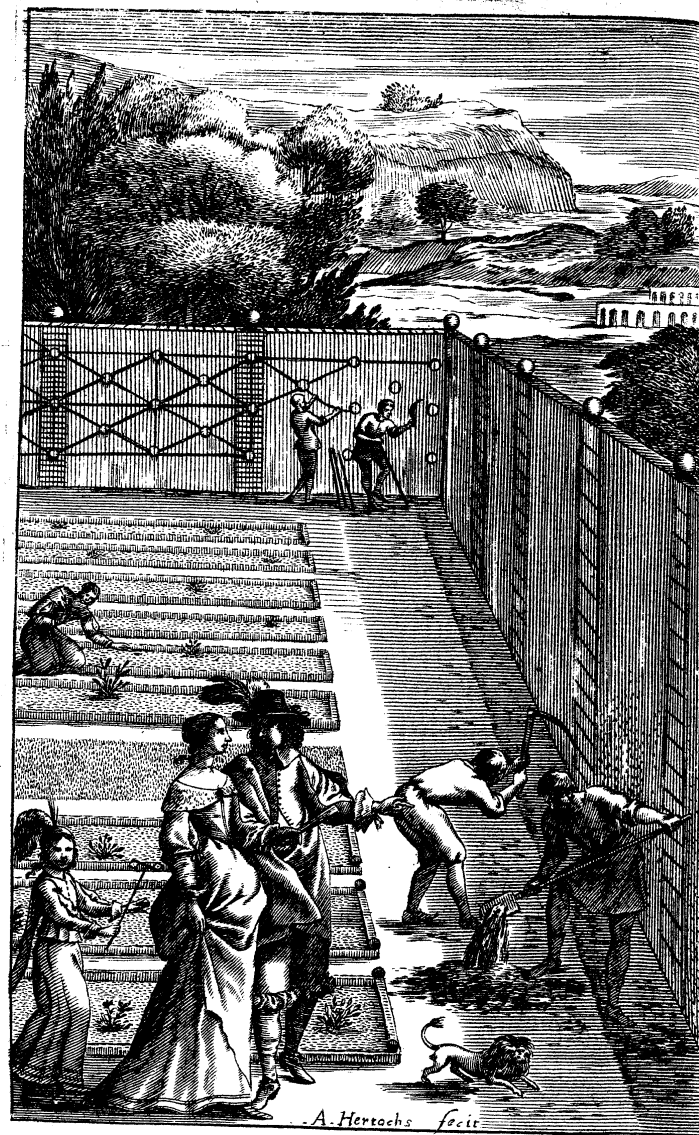
If any man think it an employment fit for the Translator of this former part; it will become him to know, that though I have some experience in the

To the Reader.

Garden, and more divertisement, yet
I have none in the Shambles; and that
what I here present him was to gratifie
a noble Friend, who had only that em-
pire over me, as to make me quit some
more serious Employments for a few
dayes in obedincc to his command.

Farewell.

The



THE French Gardiner.

The first Treatise.

SECTION I.

*Of the Place, of the Earth and mould
of the Garden, together with the
means to recover and meliorate ill
ground.*

ALL those who have written *Site.*
concerning the husbandry
of the *Countray*, have ac-
companied it with so many insup-
portable difficulties about the dispo-
sition of the *Edifices*, and other parts
appertaining to the *Demefnes*, that
it

it were altogether impossible to accommodate a place suitable to their prescription: forasmuch as the *Situations* never perfectly correspond to their desires: and therefore I shall by no means oblige you to the particular *Site* of your *Garden*; you shall make use of the *places* as you finde them, if already they are laid out: or else you shall (with good advice) prepare a new one in some part that lyes most convenient to your *Mansion*.

Soile.

Touching the *Ground*, if you meet with that which is good, it will be to your great advantage, and much lessen your expence: but it is very rarely to be found where the land doth not require a great deale of labour: for many times the surface of the ground shall be good, which (being opened the depth of a *spade-bit* onely) will be found all clay underneath which is a more pernicious mould for *Trees* then the very *Gravell*.

well it self: since in *Gravell*, the rootes may yet encounter some smal veynes for their passage in searching the moylture beneath from whence to draw nourishment: but the *Clayie* which is a sort of earth (where-withall the Bakers of *Paris* do make the hearths of their *Ovens*) is like a board, so thick, and hard, that the roots cannot Peirce it: and in the extraordinary heats of *Sommer* it hinders the moylture which is below, that it can by no means penetrate; in so much as the *Trees* and other *plants* become so extreame dry, that instead of advancing their growth they altogether languish, and in conclusion perish.

For redresse of this defect, there Dressing is onely one expedient; and that is by hollowing and breaking up the ground 3. or 4. foot deep, beginning with a *trench* 4. or 5. foot large, the whole length of the place that you will thus open, casting the several moulds

moulds all upon one side ; and thus when your *trench* is voyded and emptied to the depth which you desire, you shall cast in long dung, of the *Marc*, or husks of the *wine-presse*, or *Cider*, and *fearne* (which if you can commodiously procure is of all other composts the best) leaves of trees, even to the rotten sticks and *mungy stuffe* to be found under old wood piles, mosse, and such like *Trash*; in fine whatever you can procure with the most ease and least charge : for all the design in this stirring the ground is onely to keep it hollow, that so the moysture beneath may invigorate the *Trees*, and *plants* during the excessive drouths.

You shall therefore lay it halfe a foot thick at the bottome of your *Trench* ; and afterwards dig a secoud of the same proportion, casting the mould which lies uppermost (and which is ever the best) upon the dung, and so making this *Second trench*

trench as deep as the former, you shall fill your *first trench* ; and the mould which you found *undermost*, shall now lye on the top, thus continuing your *Trenches*, till you have finished the whole piece.

Peradventure you may object, that the earth which you take from beneath, will be barren ? I confesse with you, that for the *first* year, the goodnesse of it will not appear, but when (with that little amendment which you bestow upon it) it shall be *mellow'd* by the *rains*, and *frosts* of one *Winter*, it shall produce abundantly more then what before lay above, which being exhausted and worn out through the long usage, hath certainly lost a great part of its vertue.

Neither are all *Seasons* proper for this *Labour* ; because during the great *heats*, This earth is so extreame-ly hard and bound, that neither *Crow*, nor *Pick-axe* can enter it. The *Winter* is then the most convenient season

son of all other ; for as much as the *Autumn* raines, having well moystned the earth, it is dug with the more facility ; and besides, the *rain*, the *snow*, and the *frosts*, which are frequent in that *season*, contribute much to the work ; nor are *Labourers* (being at that time lesse imployed) so chargeable, as when they work in the *Vineyards*, and during *August*, when they are hardly to be procured for money.

As concerning the bottem, where you encounter with *Gravell*, you shall husband it as we have already described, by breaking it, and the stones that are mingl'd in the ground shall be carried out of the *Garden*. But in case the *gravell* lie not very thick and that when it is broken up you arrive at sand, or to another smaller loose *gravell*, it shall suffice that it be broken up without flinging out of the *trench* : since the *Trees* will shoot sufficient rootes amongst this smaller *gravell*, by reason of the
moysture.

moysture which the dung lying above them will contribute.

You must remember to lay excellent *dung* half consumed at the botome of such *Trenches* out of which you have cast the *gravell*, to the end that the *rain* and all other *refreshings* may the more easily passe through it ; especially if it be of the *buskes* of the *presse*, *fearne* and the like, such as we have already mentioned.

You will object (I suppose) that to *trench* and dresse a whole *Garden* in this manner is to engage one into an extraordinary expence ? I grant it indeed, but it is once for all, and the emolument which will result from one such *Labour*, will recompence the charge an hundred fold : since the *Trees* will be more beautifull, without mosse, or galls, and without comparison produce their Fruits abundantly more faire then those which are planted in a ground which is not thus dressed.

Arti-

Artichocks, Leekes, and other rootes grow there to a monstrous bignesse: briefly you will finde your self so extremely satisfied perceiving the difference, to what your *Garden* produced before it was thus loosened, that you will have no cause to regret your expences.

However if you would be yet more thrifty, I shall instruct you how by another expedient you may amend your *Garden* with lesse charge, but withall, as the expence will not be so great, so neither will the product be so faire: Of this I purpose to treat hereafter, in the planting of *pole-hedges* and the *Kitchen-garden*.

Many that are curious do extremely exceed all this: for they passe all their Earth through a *Hurdle* to cleer it from the stones, which is done by placing the *Hurdle* or *Cive* upon the margent of the *Trench*, and so shoveling the mould to the top of the *Cive*, the earth passes, and the

the stones rolle to the foot of the *Cive*, which are afterwards carried forth of the *Garden*.

The forme of this *Cive* is a frame joyned together, two Inches thick, six-foot high, and five foot in breadth which shall have two crosse quarters within the height, of the same bignesse of the *frame*, and all the four crosse peices shall be equally boarded about the bignesse of those sticks which the *Chandlers* use to make their *Candles* on; these holes must be a fingers thicknesse distant one from another, and in them you shall fit sticks of *Dog-wood* because it is tough and very hard when it is dry, and which will endure longer without breaking then any other. Note, that both the top, and the bottome of your *frame* must be pierced quite through, that when any of the *sticks* are broken, you may put new ones in their places, fastning them with small wedges at the extreames.

SECT.

S E C T. II.

Of Espaliers, or wal-fruit and of single pole-hedges and shrubs.

Wall-fruit.

Hedges.

Wal-fruits being the principal ornament of *Gardens* it is most reasonable that we should assigne them the most eminent place and give a full description of them, as being indeed the subject upon which I determine chiefly to discourse in this first *Treatise*.

By *Espalier*, we mean those *Trees* with which the *wals* of *Gardens* be adorned and furnished: To bring this to perfection you must make a Large *trench*, as I have described it before. If the ground be of *Clay*, you are to husband it as hath bin spoken of *Clay*, and if of a *rocky* nature, as of *rocky*: But you shall leave one foot of *Earth* unbroken, next to the *wal*, for fear

fear least you indanger the foundation; and after having layed a bed of *Dung*, of halfe a foot thick at the bottome of your *trench*, you shall cast thereupon, of the very best mould which came forth of the *Trench* to the thicknesse of a foot; This done, you shall marke out the places where you design to plant your *Trees*, which shall be at a reasonable distance. That of twelve foot to me seems the most convenient; but this at your owne discretion, I shall oblige you to no Law, every man hath his particular fancy, but my opinion is, that if they are planted neerer, they will much incommode one another in few years, if farther remote, and that a *tree* chance to die, or that you graft an other, whose *fruit* may peradventure not please you it will extremely vex you to see your *wal* so long disfurnished, and naked in that place.

Having thus marked the place for Dist-
your ance.

your *trees*, according to the proportion of 12 feet, you shall cause the pits where you plant them to be filled (at three foot distance from either side of your marke) with the best mould, which must be mingled with short dung of an old *Melon bed*, or else with some other, which before had bin employed in your *Garden* for plants; and thus there will remaine a space of six foot, in which intervall you shall cast a second *Layer* of *Cow*, *hogs*, or *sheeps dung* very fat and well rotten, after this you shall fling thereupon the mould which you had out of the *trench*, and dressing your border, make it very even.

Plant-
ing.

You shall make the *holes* for your *trees*, at the places before marked out, and plant them handsomly, making a small *heap* in the center of the pitt, to set your *tree upon*, whilst you extend the roots all about it, drawing them downward, and then the *hole* being filled, and the mould cast

cast in, you may tread it about the *Tree* the better to fix it, and fil up the hollow places.

You may if you please, before you *plant*, break away the ledge of earth to the very *wall* a foot on either side of the place where you intend to *plant* your *trees*, without the least prejudice to your *wall*.

You shall set your *tree* a foot distant from the *wal*, the branches somewhat inclining towards it, for the more ornament in their growth, this will also bring the roots better to the middle of your *Trench*, by which they will more easily finde nourishment.

Have a special care that you put no other dung neer the roots of your *Trees*, then that short stuff of the *old* *bed* (which it will be good to mingle also with store of excellent mould) least the *summer* burne it all; for as much as *new dung* keeps the earth hollow and loose till it be totally con-

consumed; but if otherwise you cast
into the *intervalls*, when your *Trees*
are once *taken*, and that their *root*
within 2 or 3 years have found the
excellent *dung*, (which will by the
time be quite rotten) they will
shoot wonderfully, produce a clear
bark, and most incomparable fruit.

* Pole-
hedges set
up against
a wall,
much used
in France.

Concerning *Esphaliers* (which
will *English Palisades*) I will shew
you severall formes of accommoda-
ing then according to the age of your
trees.

The first is, To fix small *Stakes* into
the ground halfe a foot distant from
your *wal*, to begin to conduct the ten-
der sprouts of your *trees*, and if nee-
d require, you may add some cross *pole*
or *Lathes*, as many as are necessary
binding to them your tender *shoots*
with the gentlest *osiers*, or *rushes*
without knitting them too fast, but
onely to guide them for the present.

The second manner shall be to
make a hedge of Poles, and lathes
equal

equally cancelled and well bound,
which, being of greater strength
then the former, will oblige the *trees*
to what *flexure* and forme you
please.

The third is a *Lattice* fashioned
to the *wall*, and supported with
the bones of *horses* legs or by iron
hooks, fixed in the *wall*, least
otherwise the *tree*, rising and force-
ing it to come at the fresh *aire*,
bend it forwards, and break or
overturne the *hedg*, whose *Stakes* are
onely fixed in the loose and newly
broken up earth, and besides, with
length of time they become rotten.

The fourth, which is the most sub-
stantial of all the rest, and more ea-
sily maintained, is to place in the *wall*
the ends of wooden blocks, about
the bignesse of a strong *raster*, which
are to be placed at eight equidistant
squares, projecting onely six inches
from the *wall*, in which you shall
bore holes with an *Auger* an inch and

See the fi-
gure or
first plate.

an half deep, and some two inches from the ends : be sure to place them at equal distance, for height, and breadth ; and in the midst of every *square*, there shall be also one block resembling the figure of a *quincunx*.

Then you shall provide *Lathes*, or *poles*, which you shall cause to be made exactly of the length, that your blocks-ends are placed, which *Lathes* or *poles* you shall shave and fix at both ends, to enter into the holes made in the extreames of the *blocks* and to fix them well you shall bend them a little like a bow, putting the two ends into the opposite *holes* and letting the bow goe, they will force in themselves so strongly as that they shall need no other fastning. The figure which is at the beginning of the *treatise*, will sufficiently inform you.

When your *Trees* are now a little strong, they will not need to be spread with so much *wood*, as when they

they are young ; it shall suffice in these kinds of *Espaliers* to stop the strongest branches onely. And when any of these *poles* shall chance to be rotten, another may easily be supplied, reserving alwaies provision of them in your house.

The *fifth* is, to take *quarters* of wood, a little bigger then your *poles*, and to accommodate them to your Iron hooks, or *horses* bones (as we have said above) and bind them with *ropes* or *brasse* wyre which will continue a very long time.

The *sixth* and last fashion, to plie or *palisade* your *trees* (and which is the handsomest and most ageeable, but cannot easily be made, save where the *walls* are plastered over) is to take threads of *Leather*, or *Lists*, of *Cloth* with which you shall stay the tender branches, fixing the *list* of the *cloth* to the *wall* with a naile, and so the *branches* will take their plie as they grow bigger, without either casting

As they are frequently in France, with a kind of rough-cast if the wall be built of unhewn Stone.

forwards, or loosning the naile that so you may sling the *best* into which will rust within the *wall*. the bottome of your *trench*, and the

These three last manners of *Espalier* upon it. Then you shall plant your *trees* in *lines* very even, *perpendicular* and not *inclining* as in *wall-fruit*. The *wood* which supports these *trees* must of necessity be fixed in the *Earth*, and bound athwart with *poles*: all the curiosity which can be expressed in this manner of *hedge*, is to make it with *quarter* wood and bind them with *Iron* or *brasse* wyre. There are some, to spare the charge of maintaining these *palisads*, satisfie themselves with binding and joyning the *trees* together when they are strong enough, but then they ought to be planted *nine* foot asunder; and the mischief is, that they are extreemly subject to be shaken by high winds.

Be carefull not to plant any *Trees* in the *coines* or *Angles* of your *wall* since they can there come but to ha their nourishment; and besides in doing it will marr the *figure* of your *Garden*, the *Tree* shooting forth all his branches forward, to come at the *aire*.

The *Counter Espalier* is a hedge which formes all the *walkes* and *allies* of the *Garden*, it is planted in the same manner as the former, excepting onely that the *trench* shall be the least four foot broad, causing the *moulds* to be cast, the good upon one side, and the worse upon the other the

Bushes, are such *trees* as are fre- *Shrubs*. quently planted in the borders of *knotts* and the ends of beds in the

Kitchin-garden by the path sides be carefull to cleanse them of *Couch* which one may cut in what figure *or dog-grasse* to the very least string, please, round, square, flat at top, though you dig after it a *spade* it let grow in the shape of a *Cypresse*; deep, continually shaking it from clipping whereof men are rather satisfied with their forme, then they perceive any of it remaining, be sure fruit, which the *walls* and *Combs* to eradicate it how deep soever it *Espaliers* abundantly afford. lie, that so you may utterly exterminate a weed so extreemly noxious to your Garden.

You shall therefore plant them in the most commodious places of your borders, and at equal distances one from another, observing what I have already taught concerning planting.

The description which I have given you of planting your trees, will exempt you of the expence of trenching your whole Garden; the *Allies* and

walkes not so much needing it, for before the trees shall come to shoot also plant it with the best and choicest fruit, which you may find in the *Nurseries* of such *Gardiniers* as have the reputation of honest and trusty. Howbeit you shall not leave you men; for the greater part of those *Allies* neglected, but shall cause them which sell, usually cheat those who to be diligently weeded, and especially deale with them. Therefore of such,

SECTION. III.

Of Trees, and of the choice which ought to be made of them.

IT is to no purpose to have well prepared your ground, unless you also plant it with the best and choicest fruit, which you may find in the *Nurseries* of such *Gardiniers* as have the reputation of honest and trusty. Howbeit you shall not leave you men; for the greater part of those *Allies* neglected, but shall cause them which sell, usually cheat those who to be diligently weeded, and especially deale with them. Therefore of such,

Trees
their
choice.

I shall not advise you to *buy* any, unless you first see the *fruit* on them and so you may retain them from that time, *sealing* them with little *Labels* or bonds of *Parchment*, with your own *seal*, that thereby when you take them up, you may be sure of your purchase. With those whom you may confide in, for their faithful delivery, you may be less exact, however it shall not be amiss to *seal* them, though it were only to give other customers notice, that you have already bargain'd for them.

If you desire to mark the species, you may effect it two manner of waies; One by writing the name of the tree upon small pieces of *slate*, and the other, by binding to them locks of *wooll* dyed with several *Colours*, whereof you shall make a *memorandum*, and this shall serve you to discern your trees in planting them, that so distinguishing your *summer fruit* from the *winter*, your *wals*, *Espaliers*,

Contr

Contr'Espaliers and *Bushes* may afford an object more agreeable, since they will never be intirely naked, but will here and there be still furnished with *fruits*, and also that you may the better sever them, that two of the same sort be not contiguous to one another.

The *Fruits* which you shall make particular choyce of, as for *Pears* (if you desire to make profit of them in the Market) shall be the *summer* and *winter Bon-Chrestien*, The *Muscat*, the great and lesser *rath-ripe pear*, the *Portail*, the *summer* and *winter Bergamotte*, *St. Lezin*, *Amadotte*, *Bezidairy*, *Double Flower*, the great *Ruffeting* of *Rheims*, the *perfume pear*, and *poire Bœure* of both sorts, the *Messire John*, *Cire*, *Cadillac*, and what ever other you finde to sell dearest.

For *Apples*, the *Renettins* of several sorts, *Cour-pendu*, *Red pipin*, *Chefnut*, *Apis gros* and *petit*, *Pigeonnet* the *Judea* and others,

As for *Peaches* and *Abricots*, they allwaies

Peaches.
Abricots.

allwaies sell well; but these two sorts of *fruits*, are not so proper in *Espaliers*, because their boughs frequently *dye*, sometimes upon one branch sometimes on the other, and very often quite perish, which is very illflavored to behold, by reason of the breach which it causes in your *Espaliers*. Those which are chiefly in reputation are the *Rath peaches* or *Peaches of Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Violette de Pau*, *Bri gnons*, and others.

Cherries. For *Cherries* and *Bigarreaux*, so as much as there are particular *Or chards* of them, I will discourse no further of them, then onely to tell you that those which have the *short est stalke*, and *least stone*, resembling those of the vally of *Montmorency* are the most excellent.

There are likewise *Precoce* and rath-ripe *Cherries*, which are to be planted where they may stand warme, and exposed to the southern aspect

aspect, or else set in *Cases*, to be removed into the *stove* during the winter, together with the *Orange-tree*: but these serve rather for *Curiosity* then for profit.

Returne we therefore to the election of our *Trees*, and let us not suffer this *digression* to hinder us from saying all that can be spoken upon this *Argument*, and in particular, concerning *Peare trees* which are the bearers of the most delicious and best fruit of your *Garden*.

That tree which is *Grafted* upon a *Quince* is to be preferred before all other, because tis not only an *early* bearer, but produces large and lovely fruit ruddy and blushing where it regards the *son*, and yellow on the other part which is more shaded by its thicknesse.

Those which are on the *freestock* are esteemed to beare better relished fruit but they are nothing so large, nor so rarely colour'd, as are those which

which be grafted upon the *quince*, quantity of new strings, before it will and that's it we principally look at any thing prosper. rer for sale, other *pears* being all- It is the opinion of very many, waies of a green and lesse tempting that one should plant a *great* and Colour: and besides, they are longfull grown *tree* once for all, forasmuch in bearing, and frequently fail of as they are so long arriving to their blossoming, spending much in su-perfection: but I am quite of ano-perfluous wood; if plyed in formther *sentiment*; for I conreece that of wall-fruit, you prune them till a well chosen *tree*, and that is of a they are shot up very tall, and past thriving kind, of the age I have spok-their utmost effort. en, shall make a fairer *root* then one

Age.

Concerning the *Age* you shall best that is elder, and which can send out choose your *trees* when they are a-bout very small twigs, though in bout *four* years growth or therea-greater quantity. As to the *shape* and forme of the *Shape-* size; for if they be *younger*, it will *trees*, be carefull that they be clean be a long while ere they will have from mosse, not stubbed, fightly and garnished your walls; and if they thriving; the *body* clean and large, be *elder*, they will have shot their that the *Escuchion* or cleft be well great roots, which one shall endan-recovered at the *stocke*, and that the ger the breaking or splitting in tran-*tree* be plentifully furnished beneath, splanting them, to the exceeding handsomely spread and agreeab'e at prejudice of the *Tree*, which are the wall. I would have you present your *Taking* wounds that are a long time recover *selfe* at the takeing up of your *up.* ing, and it must have shot a good *quan-* that

that they break off as few of the *strin* roots as is possible, nor *split* or cut any of the greater *roots*.

Transporting and transplanting.

Choose a fair day, about *St. Martin's*, for as soon as ever you shall perceive the *leafe* to fall you may securely take up your *trees*, and then transport them as gently as may be either on the backs of *men* or *beasts* and plant them again with all expedition, least otherwise they languish and the *hairy-roots* grow drie: but as you *plant*, remember to cut off the small *pointes* of the *roots*, to quicken them, and take away that which may be withered.

But you must not prune them till the season, for the reasons, which I shall hereafter prescribe.

From *Peare-trees* grafted upon the freestock you should cut off the *downe right root*, that so the other *roots* may fortifie and extend themselves all about to sucke the best mould.

All

All sorts of other *trees* may be drawne, transplanted, and *cultivated* in the same manner, without any difference or distinction.

Touching the *pruning* of *Trees*, Pruning. the just *season* for those which are old planted, is in the *decrease* of the *Moon* in *January*, at which time *Grafts* for the *cleft*, and *crowne* are to be gatherd and provided: and for such as are newly planted, they must not be disbranched till the *sap* begins to rise, that the wound may the sooner be cured, for if you cut them in *winter*, the wood will be dried by the frost in place of the scar and make a stubb of dead wood to the very bud, which should else shoot neer to the cut.

I could scarcely resolve with myself how to teach this art of *pruning*: since it would merit an express *Discourse* to instruct you perfectly: but having in my *Preface* resolv'd to conceal nothing from you as a *Secret*, I had

I had rather hazard the censure of plentifully garnished, you may cut capacious persons, then hide the anthers off at their first peeping; and from you, how you may attain the such as you would spare are to be most excellent and fairest *Fruit*: in conducted where you would have description whereof I shall never them continue.

theless be as succinct and brief as Every *Branch* which sprouts as can; teaching in a very few lines well before as behinde the Tree (by way of *Maximes*) what would must be cut off, because they de-employ more then two sheets, if forme it.

should give a contexture to my *Pe*. All *Buds* that will be *Fruit* shall *riod*. Therefore be spared; yet if there be any at

You shall begin to prune, by cutting the top of a branch which you desire ring off all the shoot of *August* should fortifie and spread, cut off where ever you encounter it, unless that branch near a *Sprig-bud*, rub- the place be *naked*, and that you cutting off the *Fruit-buds* which are on spect the next old branch will not be new shoot.

suffice to cover it, without cutting it. Every branch which is to spread off, which would exceedingly spoil and fortifie, must be *prun'd*, be it and deform your tree. never so little: but on the stronger

Those *young* branches which you may leave more buds, then on ceed from the *old*, and shoot lustily the weak and feeble.

must be *stopped* at the second or Every branch forceably plyed to third *knot*; for they would attract garnish any void place, doth never all the *Sap* which ought to nourish bear the fruit fair: but in case it be the branch: and in case the Tree be guided thither from its primary plenti shoot-

shooting, it will do well enough. Every *Bud* which hath but a *single* leaf produces only *wood*: that fruit hath many, and the more, the sooner it will bear, and the greater its fruit.

The *Fruit-bud* which grows on the body of the Tree produces fair fruit, then such as break out of the *collaterall* twigges, and tops of branches.

You shall rub off all *twig-buds* which sprout before or behind you trees.

If you desire to have your tree soon furnished on both sides, hinder it from shooting in the middle.

The more you prune a Tree, the more it will shoot.

You should prune but little wood from trees that are grafted on the *free-stock*, and which do not yet produce *fruit-buds*: but afterward having passed their effort, they will bear but too plentifully.

Make as few *wounds* in a tree as possibly you can, and rather exterminate a deformed branch, then haggle it in several places.

Cut your branches alwayes *slanting*, behind a *Leaf-bud*, to the end they may the sooner heal their wounds without leaving any *stubs*, which you shall afterward cut off to the very quick, to avoid a second *skar*, and a great eye-fore.

When your Trees form into crowns or bunches, the tops of your branches that have been too much pruned, or that have cast their fruit, leaving the knots of the stalks, they are to be discharged of it, to beautifie the Tree.

You shall also disburthen your trees that are too *fertil*, commencing with the *smaller*, by cutting the *stalks* in the middle without *unknotting* them: the *fewer* the tree doth nourish, the *fairer* will be your fruit.

Make

The

The best season to *binde, plash, nail* and *dress* your *trees* is in the moneth *February*, for the greatest frosts being then past, one may cut off what is superfluous without difficulty, and besides, the *sap* not as yet risen, there will be no danger of breaking off the buds, knotted into fruit.

But the greatest difficulty in this work, is to spread the *trees* handsomely like a *Fan* when it is displayed, that is, that as the sticks or ribs of a *fan*, never *thwart* one another, so nor should the branches of your *trees*.

Spreading

And this is a *vulgar error* amongst the greatest part of *Gardiners*, which proceeds from their *ignorance*, and that they will undertake, the ordering of *trees*, which is a peculiar *science*, not to be attained amongst the *Cabbage-planters*.

Error.

They do extrtantly ill, when they fagot and bundle together a great many smal twigs, in one *tack*, which is a fault altogether unsufferable ; for in

indeed one should never leave above the breadth of a single branch, about all the *tree* ; In fine they are so stupid, that they pass, and repass the *branches*, and wind them about the *poles* which (in *Palissade hedges*) are erected for their support; or else they thrust and draw the *tree behinde*, and the *poles before*, which are so grosse *mistakes*, that they may not be past over without due reproach. I shall counsell these men in charity, to put themselves into the *service* of some skilfull *Gardiner* for a year or two, where they may learn to order *Trees* as they ought, and profit by his instructions.

And yet notwithstanding all this, if you spie a place about your *tree* which is very *naked* and unfurnished, you may in such a case thwart some small branch to cover that *eie-fore* and voide, but let this be rarely, and so disposed as not easily to be discovered.

It is requisite that you give foure diggings

Dressing.

diggings or *dressings* to your *trees* every year, and you may employ that ground by *sowing* it with the seeds of such *herbs*, as will be in season and ready to be spent at the renewing of every dressing, such as are *Lettuce*, *Parslaine*, *Cherile*, *Cichorie*, nay even yong *Cabbages* to transplant; in fine, what ever is not to abide long in a place; and there you may also replant *Lettuce* to pome and head, *Cichory* to blanch it, *Parslain* to pickle, and for seed, and thus your labour will redouble the profit, for by this means your *trees* will (besides the dressing, stirring and opening of the *ground*) be often watered by the *Gardiner*, whose care must be continual about these young herbs and plants.

The *season* for the first is before *winter*, when you should well dung such as have need, and the digging ought to be very deep: at expiration of winter give it a *second* labour, mingling it with the soyl which you

first

first bestowed upon it; the *other* which follow need only suffice to preserve it from weeds; but never dig it in rainy or scorching weather; for the *one* will make *morter* of the ground, and the *other* will chap and parch it: If you give it a stirring when the *vine* begins to soften the *verjuice-grape*, and tinge the black clusters, you shall finde your *Pears* in the space of a week to swell and improve exceedingly.

But you shall by no means sow any seeds which produce any large *roots*, not so much for that they require a longer *sojourn* in the ground to arrive to their full growth, as because they will suck, emaciate, and dry much of the mould about them. For this reason likewise let the greater *Cabbages*, and *leeks* of the second year be sedulouly banished.

It will be necessary at every three or four years *period*, to cherish and warme your aged *trees*, and such as were

Old trees.

were old planted, and this is done by uncovering the mould within a little of the *roots*, and applying of excellent dung thereon. The best season for this worke is at the commencement of *Winter*, that so the dung may be halfe consumed before the heat and drouth of *Summer* invade it.

SECTION. IV.

Of the Seminary, and Nursery.

Seminary.

THE *Seminary* being the mother and the *nurse* for the elevation and raising of *Trees*, it will be highly requisite to give you perfect instructions, after what manner it is to be governed; and therefore begin we with *seeds*.

All sorts of *seeds* affect a fresh place cleared from bushes, *trees*, and roots, &c. would be sheltered from the

dart

darts of the *Meridian* sun by some high wall or other fence: and this is a convenience which you may easily finde in some quarter of your *Garden*, where the wall is towards the south: One year will amply furnish you with all sorts of *Plants*, and indeed with more then you can tell how well to employ.

Having therefore provided store of *kernells* and *stones* the year before, and as you eat the fruits, and the *winter* well spent; You shall towards the end of *February*, sow your *kernells*, &c. in lines upon beds, sow every *species* apart, and in like manner set the *stones* in even files about 4 Inches asunder. I presuppose, that the ground where you designe them, hath been well dressed and prepared at the beginning of the *Winter*, and that it shall receive a second e're you begin to sow. Your *kernells* and *stones* will spring up the first year, some stronger, some more feeble

Seeds.
Kernells.
Stones.

C

then

then others, but thats nothing, they will all serve to transplant. Notwithstanding, if you did sow them in a bed or quarter behinde your *Pole-hedges*: at the same south-side, that they might be visited a little by the rising and declining of the *sun*) they would be better to be planted forth at *two* years growth then at one, but with such as they are omit not to store your *Seminary*.

Set your *Peach* stones at such time as the fruit is in *maturity*, *interring* them with the *peach* about them as they are gathered from the *tree* but you must not forget to marke the place with a little stick, least in dressing the seed plot, you break off their sprouts.

Seed-plot To begin therefore your *seminary*, having made choyce of some fit place in your *Garden*, you shall dress labour and dig it very well and then tread it very even all over to settle the Earth; afterwards you shall cut

out

out small *trenches* about a spade-bit deep, and two foot distant each from other, casting the mould on one side upon the *margent* of your furrow: this done, set your *plants* (having first a little topped them) about halfe a foot distant, and supporting them with your hand cover their roots with the mould which you cast out of the *trench*, and so tread them in to fix them, least, being loose they *vent* and spend themselves. You must observe to plant every *species* by themselves, *Pears* with *pears*, *Apples* with *Apples*, &c. and be carefull that the *weeds* doe not suffocate the plants, and therefore they must be dressed and weeded upon all occasions.

But you shall not cut your *plants* till the *sap* begins to rise, and then you may nip them within halfe a foot of the ground: and where they shoot leave only *one* cutting, the remainder of the following winter,

Cutting.]

C 2

still

still rubbing the formost *Buds* for a foot space, to secure the *bark* from knots, which would be a great impediment, when you are to *Graft* upon them.

Grafting.

If in the same year that you planted you find any of them strong enough to *Inoculate*, & that they have plenty of *sap*, graft on them without farther difficultie. My opinion is that a man cannot *Inoculate* either on *wild* or *free-stock* too young; provided they be large enough to receive the *Scutcheon*; and my reason is, that the *stocke* and the *Scutcheon* taking their growth proportionably the incision of the *stock* will the sooner be healed, and they will shoot with a great deale more vigour, then those which you shall *bud* upon stronger *sets*, which are 2 or 3 years recovering the place from whence you tooke the dead part, and of which at the other side of the *Scutcheon*, the barke of the *wild stock* does frequently die three

or

or four Inches below the *Scutcheon*, so that it will require three or four years to heal the defect: Adde to this: that the *Bark* of an old *stock*, will not unite so well with that of of the *Scutcheon*; but is apt to make a great wreath, subject to peel and unglue; a thing which never arrives when the *Rinds* are both of them young and tender.

Some observe yet, that *tall Stocks* are to be grafted together, affirming that they grow *equally*: but chosing my Plant at half a foot, it were impossible that all should prosper, and be taken up together separated, but with difficulty, and without violating the *Roots*: and therefore it is better doubtless to graft *young*, for the causes already specified, since the stronger must needs master the weaker: and those likewise which are most *vigorous* will surmount the other; and a small compasse will furnish you with a sufficient quantity of

C 3

good

good trees, provided you suffer them not to grow there too long.

Quince-
Rocks.

You shall likewise Provide you a *Seminary* of *Quince-stocks* like to the other, and order them in the same manner.

There are three sorts of *Quinces*: That which is *pointed* before; The Pear or Female Quince, which hath the fruit like a *Callebasse*; The great *Portugall Quince* pointed at both extrems. The *first* is the least, the *ordinary* is next, that of *Portugal* much more excellent, and abounding in Sap.

The right *Quinces* (which is that which I name the wild-stock) are such as have their fruit resembling a *Gourd* or *Callebasse*, and not such as be great behind and pointed before.

Peaches.

For the *Peaches* which proceed from the *stones* that you set, I advise you to prepare a quarter in your garden a part, for the reasons already alledged: because that if you range them

them in *hedges* or *walls* some of the branches perishing every year, will prove a very great eye-fore: And therefore my counsell is that in one of the *quarters* most distant from your house (toward the north where they will not impeach the *prospect* of your garden) Plant the *Peach-trees* which you shall take out of your *Seminary*, Placing them six foot from one another *equidistant* on every side in the *quincunx*, and thus they will produce you a world of fruit, by reason of their multitude.

You must be carefull to give them *Dressing*. *four dressings* or *diggings*, *prune* off the dead wood, and to *cut* off at the second or third *joynt* the young shoots, which growing too *exuberant* will draw all the *sap* of the *tree* to themselves, and *starve* the old branches, which in defect of nourishment will shortly perish; for observe this as a *Maxime*, that the *sap* does allways apend to the most tender shoots)

You may also intermix some *Abri-cots* in the same place, which are to be governed after the same manner of the *Peaches*.

Nursery.

You shall Plant your *Nursery*, in some large *bed* or *quarter* of your garden, which lyes most remote from your *dwelling*, least when it shall appear like a *grove* or *Copse-wood*, it hinders your prospect.

Plot.

The *Plott* designed, and the ground exquisitely picked and voyded of all manner of weeds and roots, you shall marke out with a line, and make *holes* every way, 2 foot large and 2 *deep*, distant 4 foot asunder, and the *ranges* also as wide from each other. Then taking your *grafted trees* out of the *Seminary*, you shall *transplant* them into this *Nursery*; Nor is it materiall though the shoot be but of the *first* year they will serve well enough to *replant*; and in that you shall punctually observe the rules which I have prescribed

bed in planting of *Esphaliers* and *hedges*, which is, to mingle some fine *dung* of the *old bed* with good mould, and making a little marke at the *center* of the holes, there you shall place your *tree*, extending the roots of it on every side, and allwaies drawing them downwards; then fill the hole up to the very *Graft*, and tread the mould about it to establish the *tree*.

Note that the *graft* be almost level with the ground for the greater ornament of the *Tree*; since it would be a very great eye-sore to see the knott or swelling where it was *grafted*, and especially in some whose *graft* is bigger then the stock which beares it, and so it makes an illfavoured *wreath* at the closing which is very ugly and disagreeable.

Planting.

However you shall remember to plant somewhat *higher* when it has not bin long since the ground was *trenched*, for as much as the *dung* under

derneath, when it begins to consume will make the *tree* to sinke.

Trees.

As for *trees* in *Hedges* and *counter-edges* exposed to the *South*, one may set them four fingers lower then the Soil, the better to refresh them; and without any peril of striking out small roots, by reason of the drouth; yet in case there should sprout any, the *Gardiner* searching with his Spade may cut them away, and give the knot a little air to stop their growth for the future.

You shall likewise remember that (if during the extream *Heats* you will benefit your *Trees*) you put some mungy *Fearn*, or half rotten *Dung* about all their feet; yet so as it do not touch the *Stemme*: and thus you may spread it for a yard compass, and about four fingers thick; This will both shade the *Roots*, and exceedingly refresh the *Mould* about them, preserving the earth from gaping in extremity of weather,

weather, by which oftentimes the *Tree* languishes, and the small roots become dry: but if you a little stir the ground before you apply this dung, you will render a double advantage to your *trees*, for the earth will by this means maintain it self supple, and put forth no weeds through the dung.

It will be requisite to have a *Nursery* for three main considerations. The *first* is, that you may always have provision of *trees*, fit to supply the places of such as accidentally dye, or languishing do not thrive. The *second* is, to dis-incumber your *Seminary* which will otherwise be too full and thick of young *trees*. And *thirdly* that you may spare some for the *market*, to recompence the expence of your first *Plantation*; and besides, they may yield you some fruit where they stand, which will extreamly please you; add to this, that a *tree* which has been frequently *transplanted*, becomes

comes a great deal more *generous* and kind then if it had bin immediately drawn from the *seminary* only, and Planted in his station to continue.

It is also convenient to have a *Nursery* for those *trees* which are grafted upon the * *free-stock* (as *Pears*, *Apples*, and others) which you designe for *trees* of six foot stem, you cut off the top, or master root, and as the *tree* grows, to *prune* those branches neer the *trunk*, which suck too much of the moisture, or fork and deforms the *tree*; but spare the smaller ones, that the stem may fortifie by stopping the sap in its course. There are very many w^{ch} extreemly mistake themselves in this particular taking off all the branches upon the body of the *tree* to the place where they would have it head and so are constrained to set a prop or a stake to redress and secure it from the violence of impetuous winds, which

Such as
are pro-
duced of
Kernels.

Disbran-
ching.

which bends and wrests the *trunk*, by reason of its weighty head which renders its top heavy, and hinders the body of the *tree* of its growth because the *sap* speedily Passing upwards to the new shoots makes no halt by the way, as it would doe if some of the young branches were left.

There is a season when to *nip* the bud and *stop* the *trees* whilst the *sap* is up: and the buds which may in this case be taken away, are such as most deforme the *tree*; but you must ever spare those which will be fruit. Nipping.

And to distinguish them one from the other, such as have but one leaf *apendant* produce wood only, whereas those which are fruitfull are plentifully furnished with leaves.

You may also *prune* off those young shoots which are too exuberant, and that may draw too much *sap* from the *tree* to the prejudice of the rest Pruning.

rest of the branches: where therefore you observe *this*, you shall stop them at the *third* or *fourth* knot, and after it hath put forth its *Sap*.

They use also to *prune* in *August*-*Spring*, as well to impeach its unhandsome spreading, as that it may ripen before *Winter* and not starve the branches below, which must of necessity be cut off in *February*.

If you desire to make a *plantation* of great *trees* in an *Orchard* by themselves, you must of necessity *Graft* them upon *Freestocks*, and not upon the *quince*, that is to say, *Pears*, and the *Apples* upon the *Apples* of *Paradise*, for otherwise they will never become of a ny stature, but will be low and shrubbie.

You may Plant your *Apple trees* 30 foot distant, and your *Pears*, *Plum-trees* and other fruits 24: and be carefull that you plant them in the *quincunx*, that is, in lines which mutually cut at right angles.

A wilde
apple pro-
duced of
kernels,
on which
they graff
the Dwarf

Distance.
Forme.

In

In such a plot of ground you may safely sow some seeds, and *pulse*, which will occasion you to open and stir the ground; for I advise you above all things not to permit any wild herbs or *weeds* in your *Orchard*, rather restraints your self to a smaller *circuit* of ground, which you may *manage* well, then to undertake a larger, and neglect it for want of dressing. Great *Orchards* are admired, but the smaller better *cultivated*, and you shall receive more profit from a small *spot* well husbanded then from a large *plantation* which is neglected.

SECT.

SECTION. V.

Concerning *Grafts*, and the best directions how to choose them.

THere is a great deal of difficulty in the well choosing of *Grafts*; for upon that does depend their early bearing, there being some which produce no fruit in ten or twelve years.

The best *Grafts* are those which grow upon the strongest and master branch of a *tree*, which is wont to be a good bearer and such a one as does promise a plentiful burden that year, and is thick of buds; for hence it is that your young *grafted trees*, have fruit from the *second* or *third* year, and sometimes from the very first.

Whereas on the contrary, if you take a *graft* from a *young tree* which has not as yet borne fruit, that which you shall propagate from such a *tree* will

will not bear a long time after.

The *grasse* or bud for the Scutcheon, ought to be gathered in the month of *August*, at the decrease, and immediatly grafted or for a more certain rule, without such notice of the *Moon*, observe when your *wild-stock*, and *Free* are in the Prime of their *sap*: for the Escutcheon is allwaies fit enough, but the *wild-stock* does frequently fail of being disposed to receive it, for want of *sap*: as it commonly happens in an extreame drie *Summer* where they shoot not at all, or very little in the *Agust-spring*: And therefore if you have many *trees* to graft, loose no time, and be sure to begin early.

You shall know whether your Season, *wilde-stock* be in the vigour of his *Sap* by two indications. The one is, by making *incision*, and *lancing* the bark with a *Pen-knife*, and lifting it up; if it quit the wood, there is *Sap* sufficient; but if it will not move readily

Inoculating.

dily, you must attend, till it ascend; for it will else be but labour in vain, and prejudice your Tree. The *other* is, when at the *extremities* of the branches of the *wilde stock*, you see the leaves of the *new Sap* appear white and pallid, it is a *Symptome* that the tree is in case, and fit to graffe.

Choyce.

A *Graffe* for the *Scutcheon* shall be chosen from a *Shoot* or *Syen* of that year, mature and very fair; for there are many which are thin and meagre at the points, and upon such you shall hardly finde one or two buds that are good: gather it neere to the *Shoot* of the precedent year, cutting the upmost point in case you may not take off the *Scutcheons*, and cut away also all the leaves to a *Moyety* of the *stalk*.

And the reason why I oblige you to cut off the *top* of the *Graffe*, and its leaves so far, is, because if you spare them they will wither, and drie all the *graffe*, that it will not be

be possible to separate the *Escutcheon* from the wood, and besides all the leaves are worth nothing.

If you defer your *grafting* till the morrow, or some dayes after they are gathered, you shall dip their ends in some vessel, the water not above two inches deep, till such time as you intend to *graffe* them, but if you will graff them on the same day, you need onely keep them fresh in some *Cabbage* leaves, or moyst linnen clout.

Graffs for the *Cleft* are to be gathered in the *main* of the *Moon* in *January*, to the *increase* of it in *February*, and so continuing from *Moon* to *Moon*, till you perceive that the *Sap* being too strong in the *stock*, separates the *Rinde* from the wood.

To choose a *Graff* well for the *Cleft*, my opinion is, that it should have of the wood of the **two saps* of the precedent year, whereof the *oldest* will best accommodate with the *Cleft*, and the

Choyce.
*Viz, that
which
rises in
Spring &
August.

the other will shoot and bud best; though I do not utterly reprove the *graffing* of the wood though but of one year; but the tree will not bear fruit so soon.

You shall gather your *Graffs* at the top of the fairest branches, as I have formerly said, and you shall leave three fingers length of the first *Sap*, or old wood, that you may cut your *graffe* with the greater ease.

To *conserve* them till you *graffe*, it is sufficient to cover them by bundles half wayes in the earth, their *kindes* distinguished, least if you should mingle them, and should *graffe* of two sorts upon the same tree, you be constrained to cut one of them off; since two several *kindes* of fruit do never agree well upon the same *Stem*, the one hindring the other from arriving to its perfection by robbing it of the *Sap*.

S E C T.

The *Approch* is not ordinarily practi-

S E C T. VI.

The manner how to *graffe*.

I Have never observed above four several necessary manners of *graffing*, and from which you may hope for an assured success, the rest being more *curious* then *profitable*, seeing that by these four a man may *graffe* all sorts of Trees and Shrubs whatsoever. Of these

The *Escutcheon* holds the preeminency; for as much as it is applicable upon all sorts of trees, the most easy to do, and the soonest that bears fruit.

The *Cleft* or *Stock* followes, and that as practicable upon the greater trees, and also upon the smaller, even to those of one inch diameter.

The *Crown* is not much in use, save upon trees of the largest size.

practised, except it be upon *Orange*, *Limmon* trees, and other rare *Plants*, such as we conserve in *Cases*, and are therefore joyned with the more facility.

Inoculating.

To begin therefore with the *Escutcheon*. Your *Stock* being stripped of all its small twigs the height of half a foot, or a little more, from the season that they use to cut trees; or else deferred till *grafting* time, you shall choose out the fairest part, and gather your grafts; then make an incision upon your stock, and gently loosen the bark with the pointed handle of your *Knife*, without rubbing it against the wood, for fear of times so furiously, that they loose the *Shield*, being yet tender, and charged with branches and leaves, which accident does not happen frequently, when they are thus placed, as when they are grafted on the other side, though you should have supporters to uphold them.

Cut your *Escutcheon* long enough

an inch or thereabout, and reasonably large, that it may derive sufficient nourishment; be sure to take it off *dextrously*, and look within it, whether the *sprout* of the *Bud* hold to it; for if that stay behinde with the wood from whence you took it, it is worth nothing: You shall hold this in your mouth by the end of the *stalk* of the leaf, which I ordered you to reserve expressly when you make incision upon your stock, and gently loosen the bark with the pointed handle of your *Knife*, without rubbing it against the wood, for fear of scraping the Sap which is underneath; this done, place your *Escutcheon* between the wood and the bark, thrusting it down till the head of the *Shield* joyn with the incision at the top of your *Stock*, and that it be even and flat upon the wood, which being performed, you shall binde it about with *Hemp*, beginning to tie it very

very close above, neer the *Bud*, then turning it below, leave the *Eye* but a very small compass, and thus you shall finish your binding with a knot.

Season.

Be careful when you *grasse*, that it be neither during the excessive heat of the *Sun*, nor in a rainy season, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the first four or five dayes immediatly after your *inoculating*.

There are some who take off part of the wood with the *Shield*, which they do with one cut of the *knife* in which manner of *inoculating* I do not disapprove: I have succeeded well in it my self, and besides in doing, there is no danger of *inoculating* the *Bud* of your *Scutcheon*, that is, of leaving the *Eye* of the *Bud* behinde you. Those which have made many trees to inoculate use this way because it is more *prompt* & *expeditious*.

Thro

Three weeks after you have *inoculated* (or thereabout) you may cut the knot of the *Ligature*, that the sap may enjoy the freer *intercourse*. *Winter* past, and the *Bud* beginning to open, cut your *Stock* three or four fingers above the *Scutcheon*, and cut likewise the *binding* behinde it, and the *Rinde* it self to the very wood; this must be done at one gash of the *knife*, from the bottom to the top.

Howbeit you shall not take off the *Tom* from about the *Scutcheon*, but let it fall of it self; for there is danger in quitting it, lest you press the *Bud*, which is then extremely tender: You shall not cut off the *Stub* which remains beneath the *Scutcheon*, till you prune the Tree, which must be in *February* the year following.

After your *Scutcheon* has put forth its first Sap, you may prune it at top, that it may shoot out branches about the *Eyes* below, otherwise it will

D

moun:

mount without forking, and so your Dwarf will have no grace or beauty.

The just season to stop them is in the decrease of the Moon, when the Sap of August shoots out; you may then also; if you please, cut the wood of your Stock which you left above the Scutcheon, and cover the wound with good earth thinly mixed with Hay, and making it a little hood, or more curiously, with a plaster of wax, mixed with a composition which I shall describe hereafter.

If you will attend the issue of the Winter following to cut the heel of your tree, you need not be obliged to wrap it up, and secure it thus, because the ascending sap will immediately cure it.

I have observed, that a Scutcheon set on a wilde or free-stock of about an inch Diameter or more, does not prosper and shoot so well, as upon one that is younger, and besides,

is more subject to unglue. Some there be that inoculate from the very first rise of the Sap, but they do not much advance; for the Scutcheon not shooting till August, the sprout is nothing so fair as that of the close Eye or shut Bud, since it is frequently found that the wood of the new shoot never ripens, and the winter approaching kills it; and therefore I counsel you not to inoculate so early, unless the necessitie be very urgent.

In the Cleft or Stock, all sorts of trees from one inch bignesse to the greatest that are may be grafted: ^{In the Cleft.} The most proper Season for it, is from the beginning of the new moon in February, till the Sap (becoming too lusty in the tree) separates the wood from the bark; for then you shall leave off grafting.

When you graffe in the Cleft, it is to be to make Dwarfs, you must first saw your Stock four inches, or thereabouts

about, above ground, and then with your *Pruning-Knife* pare off the surface of the wood, where the saw has passed, about the thickness of a *Six-pence*, because the *Track* of the *Saw* leaving it rugged will hinder the *Sap* from healing the grated wood; nor can the *graffe* joyn to its trunk unlessse the *rinde* be *refreshed*, and cut to the *quick* with the knife. When this is done, you shall cleave the *Stock* where the *Bark* appears most even, and least knotty; and observe, that you never place your knife exactly in the *middle* of the tree, where the *Pith* and *Heart* of the wood is, but a little towards the side. Then cut and fit your *Graff*, sharpening all the old wood, as far as the new in fashion of a *wedg*, equal on both sides, yet leaving the two *rindes* fast to the wood in the narrowest parts; for if once they be separated, your *Graff* is good for nothing: Then top your *Graffe* three

or four inches, more or lesse, according as it will bear it; for as much as upon a small stock one would not leave them so long, as upon a great tree. Thus prepared, you shall open the *Stock* with a small *wedge* made of some tough wood, such as *Box*, *Ebony* or the like, striking it in gently, and then lodge your *graffe* at the edge of your *Stock*, sinking it down as far as the new wood, and place it so that the parts through which the *Sap* has intercourse (which is mutual 'twixt the wood and the bark) do exactly correspond.

Having thus lodged your *Graffe*, you may place a second on the other end of the *Cleft*, always remembering to put two *Graffs* into every *Cleft*, provided that you can so place them that they be not *contiguous*; for by this means they will sooner recover their *stock*, then if there were but one, because the *Sap* ascends equally on both sides, and preserves the back

side of the *rinde* from withering, as we have already said: After this you shall cover what remains of the *Cleft*, 'twixt the two *Graffs*, with a little of the thinnest and most tender *Bark*, joyning it *accurately* to keep the water from entering in: then you shall make the *Hood* with fine earth and Hay; some cover the *hood* with *mosses*, and with two short *Willow-rinds* laid 'thwart one another, bind them on with an *Ozyer* to the foot of the *Stock*, to maintain them the more fresh, and preserve them from the water.

When you *grasse* upon great Trees, you shall choose the smoothest and most even branches to place your *Graffs* upon, if they be very big you may lodge *four* upon it, making the *Cleft* in forme of a *Crosse*, yet without touching the *Pith* of the tree, the remanent branches which you do not *grasse*, must be sawed off within half an inch of the *Stem*, and the

then paring away the wood which the saw may have grated, you shall *swathe* it about with Loam till the *Bark* have healed the *wound*, to guard it from the scorching of the *Summer*, and the frost of the *winter*, which would exceedingly prejudice it, by penetrating to the very *heart* of the tree. It will be good to apply some *staves* to the branches which are grafted, to strengthen the young *shoots*, and secure them from the *windes*, till the second year be past, and that they are well established; and if you finde any that grows disorderly, you shall cut it off, as also if they come too thick, and choke one another, by this means giving free *Air* to the tree.

Upon your small *wilde stocks*, which will support but a *single grasse*, you shall cut the *binder* part where you might place a *second*, to the very heart of the stock, *slanting* it in, like that part of a *Pipe* which is ap-

plied to the nether Lip, this will greatly contribute to its recovery.
And

When you *grasse* small *stocks*, which have not strength enough to fasten their *grasses*, you shall assist them, by binding them about with some tender twig of an *Ozier*.

Now, albeit I did oblige you to choose a *grasse* with the *old wood*, yet I would not have you to cast away that which is but of *one Sap*, nor the *cuttings* of those where you took the *grasses* of the *two Saps*, because they are *excellent*, however they produce their fruit something *later* then the other, nor do they bear so great a burthen; and therefore unless it be in case of necessity, I would only use those which are of two saps.

Crown.

Grafting in the *Crown* or 'twixt the *wood* and the *bark* is never practised, save upon *old* trees, whose *rinde* being very tough can indure the wedge with-

without splitting, and which will not suffer the cleaving (by reason of the thicknesse of the *bark*) but with much difficulty, and besides it is a great hazard if it takes.

To *grasse* in the *Crown*, having sawed your tree at the place where you would *grasse* it, and pared away the raggednesse which the saw hath left to the *quick*, especially about the *Bark*, you shall cut and sharpen your *grasse* but on one side, then strike in a small *Iron wedge* 'twixt the *wood* and the *rinde*, and so taking out the *wedge*, set in your *grasse*, *rinde* to *rinde*, and *wood* to *wood*, to the full depth that it is sharpened.

Thus you may place as many as you please about the *Trunk*, provided that their number do not split off, and cleave the *Bark*.

To *grasse* by *Approch* it is very easy; For you have only to take *two* young *branchies*, one of the free and *graffed*, and the other of the *wilde* *stock*,
D 5.

stock, without separating them from their *Stems*, and then paring away about four fingers breadth of bark, and wood till you approach neer to the *pith*, and so marry them together as dextrously as 'tis possible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and so let them remain for two *Saps*: then after a moneth or six weeks are expired, if you perceive the wood to swell, and that the *Ligature* incommode them, you shall cut it upon the wilde stock, with one gash of your *Knife*, as we taught you before on the *Scuteheon*.

At the beginning of *Winter*, you may cut and sever the *natural tree* from its stock, and cut away the head of the stock within two inches of its *grasse*, and thus these two twigs *concorporating*, it will receive the nourishment of the *wilde stock*. Remember to cover the *wounds* of them both, with the *Wax*, which I shall here

hereafter instruct you how to make.

You shall not cast those twigs into the fire which you cut off from the *Quince*, which you grafted in the Cleft, for you may reserve the *cuttings*, which will strike root the first year, and must be set in your *Nursery* to be grafted when they are ready, and what you prune off from the *Quince trees* during *Winter*, will be very good for this purpose.

The *Prunings* of the *Pomme de Parradis*, which they call the *Scion*, will also take in *Layers*.

All sorts of *Cuttings* are to be planted in a small *Trench*, such as we described in the *Nursery*, which may be about the breadth and depth of a *spade-bit*: but first strip off the leaves, and cut them *slanting* at the great ends, in form of a *Does foot*, and so you shall lay them at the bottom of your *Trench* very thick, one by another, because there will many of them die; and let their small ends appear

appear above ground, and so cover them, and fill the *Trench*, pressing it well down upon the *Cutting*, that the *Ayr* do not enter, and when you dress them, cleanse them only with a haw, that the *weeds* do not choke them, and it will suffice.

Then cut off the tops of your *Layers* all of an evenness, within three fingers of the ground, and that especially when you perceive the *Sap* to be rising, which you shall finde by the *verdure* of their *Buds*, which never shoot when the *Scion* begins to take root.

You may not cut, or stop the first years *Shoots*, fearing lest they put forth their *Buds* beneath at *August*, which will hardly come to *maturity*: it were better stay till *February*, and then leave them as the tree will best support it, and in such places as you desire they should shoot, rubbing off such as peep before, behind, and in other unprofitable places.

This

This opposes the *opinion* of many, but *experience* makes me persist in my own.

S E C T. VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requisite to make a Trees.
Chapter apart, to comprehend in particular, all that we have spoken in general, in the several precedent Sections, and that for the avoyding of *confusion*, and to the end, that in case there were any thing which might seem difficult to you (though I have much endeavoured to render my self *intelligible* in the simplest terms, and the most *vulgar* that our *Language* will bear, that I might be understood of all, and profit them by it) I might more per-

perspicuously explain it, in particularizing all sorts of fruits, which we in *France* do usually furnish our Gardens withall.

Pears.

I will therefore set *Pears* in the first place, as those which of all others bear the most rarity of fruit, and are the principal ornament of the *walls*, *Contr' Espaliers* and *Bushes* of a *Garden*, from whence we may gather fruit in their perfection during *six* moneths of the year at least, and for that it is a fruit which one may in great part keep till the new ones supply us again, and that without shriveling, or any impeachment of their taste, a thing which we finde not in any other fruit besides.

Grafting.

All sorts of *Pear-trees* may be grafted after any of the four precedent manners, but they succeed incomparably upon the *Quince*, and in the *Scutcheon* produce their fruit much earlier, and that fairer, ruddy, and of greater size, then when they are

are grafted upon the *Free-stock*, excepting only the *Portail*, which often misses taking upon the *Quince*, and will therefore hit better upon the *Free-stock*: The *Summer bon Cbreſtien* and the *Vallee* are very fit for it, and if they have been formerly grafted upon the *Quince*, it is the better, for it will render the fruit a great deal more beautiful, and fair.

And in case that any grafted either in *Scutcheon* or the *Cleft* upon the *Quince* fortune not to take, and that you conceive it to be dead, let the *stock* shoot, it will produce wood sufficient, which you may clear of all the small branches, and at the neer expiration of the *winter* following, you shall earth it up at the ends in forme of a great *Mole-hill*, leaving out the extreame of the branches, without cutting them off, and they will not fail to strike root the same year, provided that you

re-

remember to *water* them sometimes during the great heats, and that you do not suffer the rain to demolish the earth about them, which must be continually maintained in its first height; and if in the same year, you finde any of those branches strong enough *inoculate* them without any more ado, unlesse you will choose rather to stay till the next year and *grasse* them all together; every one of these will be as so many trees to your hand, which you may plant in your *Nursery*, the year after they have made their first shoot, accurately separating them from the *Mother-stock*, and cutting the ends of their great root alant.

Remember to *grasse* them conveniently high, that your tree may have sufficient *Stem*, and all that part which is in earth will abound with small roots.

If you have any old *Quince-trees*, and

and would raise young *Suckers* from them, lay some of the branches in the ground, and in one year they will be rooted: but in case you desire to produce a *Tree* at once; you may effect it as I have already described it. The season of *Laying* these branches is all the *Winter* long, till the *Buds* begin to spring, provided that the earth be qualified.

Apple-trees challenge the second *Apples* place, and may be likewise grafted after all the four wayes, they succeed very well upon the *Scion* of the *Pear-main* grafted on *Layers* of the tree (called by the French * *Pommier de Parradis*) and in particular * A kind of Codling. the *Queen-apple* does wonderfully prosper upon it, and is more red within, then those which are grafted upon the *Free-stock*.

There are some curious persons who *grasse* the *Queen-apple* upon the white *Mulberry*, and hold that the fruit does surpass in rednesse, all others

others that are grafted, either on the *Free-stock*, or the forementioned *Scion*: but my opinion is, that it is the age of the trees only which imparts that colour to them.

Plum.

Plum-trees are ordinarily grafted in *Scutcheon* and in the *Cleft*, if you have any *stocks* rais'd from the *stones* or the *Suckers* which spring from the *Damask-Plum*, they will yield very good trees, and bring abundance of fruit, there being no *Plum* whatsoever which bears so full as the *Damask*.

The *Wilde-Plum* (which you shall know by the redness of the end of the branches) is not fit at all to be grafted upon, for it rejects many kinds of fruits, and is besides very uncertain to take.

Your old *Plum-trees*, whose small twigs grow in bundles and pucker, may be recovered and made young again, by taking off the head of them at the end of winter; then

will shoot anew, and bear fruit the very year following: but you must cloame the heads of the wounded branches, and refresh the tract of the *Saw*, as I directed you before.

Abricots are grafted either in the *Stock*, or in the *Bud*, upon plants springing of their own *stones*, and also upon a *Plum-stock*, but the *white Pear-plum*, and *Moyend' œuf* make a very fair *Abricot*, and much larger than upon any other sort of *Plum*.

Peaches, *Perses* and * *Pavies*, are ordinarily grafted by *inoculation* upon a *Peach*, *Plum*, or *Almond* tree, but I prefer the *Plum*, because they are of longer continuance, and do better resist the *Frosts*, and the pernicious winds, which shrivel and rust the leaves, and the young shoots.

The *white Plum*, or *Poitrans* are not at all proper, but the *black Damask*, * *Cyprus*, and * *St. Julian*. Such as are budded on the *Peach* do not last, upon the *Almond* somewhat longer, and

Abricots.

Peaches.
* Sort that cleaves to the Stone.

* A great white plum, as big as an *Abricot*.

* A black unpleasing fruit.

and produce more abundance and much better fruit : but there is so much difficulty of governing the *Almond-tree* in our *Climate*, that one had better content himself with *Plum-stocks* ; for the *Almond* is very impatient of *Transplantation*, and in great danger of perishing, if you remove him not the first, or second year at farthest, after he has made the first shoot : and besides, you must be sure to place him where he is ever to abide, and *bud* him there, without thought of stirring him afterwards. The *Almond-tree* is of all others the most obnoxious to Frosts, by reason of his early blossoming ; all the good in him is this, that he never sends forth any *Suckers* from the Root.

Cherries.

Cherries, *Bigarreaux* and the like fruits are better propagated on the small *wilde*, or *bitter Cherrie*, than upon the *Suckers* which spring from the roots of other *Cherrie-trees* of a better

better kinde, though tollerable in defect of the other : and the right season to *bud* them, is, when the fruit begins to blush, and take colour.

They do very well *graffed* in the *stock*, and shoot wonderfully, but the *Bud* is much to be preserved.

They have of late found out an expedient to prevent the *Gumme* which incommodes the *graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious : and that is, by sawing and paring the part smooth with a knife, afterwards to make an incision of two inches length into the first and utmost rinde, drawing it aside, and separating it from the green some two inches long, without peeling it quite off : Then in the middle of this length to make the *Cleft* lodge the *graff*, and cover it with this skin, by replacing it ; and then swathe it, as the custome is.

For

For *Stones* and *Almonds* of all sorts, which you would sow to produce natural fruit or graffe upon: prepare a *Bed* of Earth before *Winter*, trench it, and tread it, then rake and water it: which done, range all your *Stones* on it at three inches distance, (every species apart) then lay as many *boards* upon them as will cover the *Bed*, and upon the *boards* a good quantity of weighty *stones*, cover all this with new *dung* to prevent the *Frost*: the moneth of *May* following take up your *boards*: you shall finde your *stones* sprouted, which you shall immediately take up without impeaching the *Sprouts*, and so place them where you would have them remain: This is a particular which will extreemly satisfy you, as in time you will finde.

Figs.

Figs of all sorts are propagated by *Layers*, and suddenly bear fruit, which you may facilitate by passing a fair *branch* through some *Bush*

or *Bushels*, and environing it with rich earth, that it may take root. But be careful that you fasten the *Vessel* very well to the side of the tree, lest the *windes* and its own weight turn it over, and ruine your Labour. You may also take the *Suckers* which spring out of the earth from the foot of a *Fig-tree* ready rooted, or the *Cuttings*, which you may cultivate and govern after the manner of *Quinces*; but yet without cutting off the tops of the *branches* which you so lay, for this wood having a large *pith*, is very subject to the iniury of *winde* and *water*: and the sooner you plant these trees in the places designed for their abode, the better they will take. *Winter* past; gather off all the *unripe Figs* before they fall off themselves, for if they stay till they spontaneously quit the trees, they will have exhausted them very much of their *Sap*, to the great prejudice of the

Figs

Figs which are to succeed them, and which by neglecting this do oftentimes never arrive to their maturity. And forasmuch as the *Fig-tree* does very much suffer by reason of the *Frosts*, you are obliged to plant them in a warm place, or in *Cases*, which you may remove and house with your *Orange-trees* in the *Winter*.

Mulberies take likewise of Cuttings and Layers, pricking them in a moist place, half a foot profound, not permitting above three fingers of the *tops* to peer out of the earth, and treading it down with your feet as you should do *Quinces*.

If you would sow *Mulberies*, to produce a great quantity in a little ground; take an old *well-rope*, which is made of a certain wood called the *Bline*, easy to be twisted, and rub it with such ripe *Mulberies* as you finde fallen off the tree; bury this *Cord* four fingers deep in a

Trench

trench, cover it with earth: and the next year you shall have *Trees* enough both to store your self and your *Friends*.

Concerning *Orange* and *Lemon-Trees*, I shall only deliver the principal and most ordinary government of them, which is to sow their *Pepins* in *Boxes*, and when they are two years old, transplant them in *Cases*, every one in a *Case* by it self, filled with rich *Mellon-bed-mould*, mingled with *Loam* refined and matur'd by one winter, and when they can well support it, you may either *inoculate*, or *grasse* them by *Approch* in the *Spring* of the year: Above all things, be diligent to secure them from cold, and commit them early to their shelter, where, that they may intirely be preserved from the *Frost*, you may give them a gentle *Stove*, and attemper the Air with a fire of *Charcoal*, during the extream rigour of the *Winter*, in

Oranges.
Limmons.

E

case

case you suspect the Frost has at all invaded them.

But so soon as the *Spring* appears, and that the *Frosts* are intirely past, you may acquaint them with the *Air* by degrees, beginning first to open the doors of the *Conservatory* in the heat of the day, and shutting them again at *night*, and so by little and little you may set open the *windows*, and shut them again in the evening, till all danger is past, and then you may bring them forth, and expose them boldly to the *Air* during all the *Summer* following.

As these trees grow big, you may change and enlarge their *Cases*, but be sure to take them out earth and all, razing the stringy and fiberous roots, a little with a *knife*, before you replace them, and supplying what their new *Cases* may want, with the fore-described mould: Some when they alter their *Cases* denude them of all the earth, conceiving

ceiving it exhausted and *insipid*: but it is to the extream prejudice of the *Tree*, and does set it so far back, that a year or two will hardly recover it.

You may gather the *Flowers* every day, to prevent their *knotting* into fruit, or (being too luxurious) their languishing; it will suffice therefore that you spare some of the *fairest*, and best placed for fruit, and of them as many as you conceive the tree can well nourish.

The *Spiders* do extreamly affect to spread their *Toyles* among the branches and leaves of this Tree, because the *flies* so much frequent their flowers and leaves, which attract them with their *redolency* and juice, and to remedy this, use such a *Brush* as is made to cleanse *pictures* withal, from the dust, but treat them tenderly.

Arbusts and all *Shrubs*, such as *Shrubs*, *Pome-granats*, *Jassemins*, *Musk-Roses*, &c. *Woodbines*, *Myrtles*, ordinary *Laurel*, *Cherry-Laurel*, *Rose-Laurel*,

Laurel, Althea-frutex, Lilac, Guelder-Roses, Phylirea, Alaternus, and divers more superfluous to repeat here; Of these we will only take the principal, and discourse a little upon them.

Granads.

Granads, as well those which bear the *double Flower*, are propagated from *Layers*, letting them pass the year in the ground, they will be sufficiently rooted before winter, to be *transplanted*: You may likewise govern their branches and *cuttings* as you did the *Quince*. They may be either *budded*, or *grafted* in the *Cleft* in the ordinary season: And some plant them in *Cases* to preserve them in the house during *winter*; but they will endure without doors, planted against some well-sheltered *wall* where they will prosper very well. The *Granads* which they call *de Raiguignan*, are most beautiful, very *glowing*, and of a rich taste, although something lesse.

If your *Pome-granads* run out too exuberant, and neither *knit*, nor preserve their *fruit*; it proceeds from the drouth of the ground; and therefore being in *flower*, you should water them, and their *flowers* will stop and knit.

Common *white Jassmine*, and *Jassmine yellow*, are produced also by *Layers*, out of which you may draw a rooted plant whereon to graffe the *Spanish Jassmine*, which you must preserve in *Cases*, and house with your *Oranges* in *Winter*; you shall cut it every year, (at the end of *winter*), neer the graft, leaving but one Bud at a twig to produce young shoots for *flowers*: You may form the *Plant* like the head of an *Ozier*, leaving it only a foot high at the *Stem*: You may graffe it in *Cleft*, upon a shoot of the precedent year, placing the *Graffe* in the middle of the *Pith* of its stock, and inveloping it with your *Cerecloth*, head it as you do other grafts:

graffes : If you will plant it abroad against some wall expos'd to the *East* or *South*, you may govern it as you do the *Vine*, making small heads at each knot : but you must loosen it from the wall in *winter*, and gently bend it towards the ground, the more commodiously to cover it with *Mats* and long dung till the *Spring*, at what time you may redress, prune and apply it to the wall as before.

Musk-rose The *Musk-Rose* may be budded upon a *Sweet-brier*, and are easily ordered ; for you need onely discharge them of the *dead wood*, and stop the young shoots which are too exuberant, and draw away all the *sap* to the prejudice of the rest of the branches : You may also lay them in the ground, and separate other trees from them ; or the *Cuttings* ordered like *Quinces*, and interred in the shade.

Myrtles.
Laurels.

Myrtles, *Cherry-Laurels* and *Rose-Laurels*, are produced of *Layers*. It

is

is sufficient that it be done a little before *August* ; but you should cleave or wound that part of the wood a little which you plunge into the ground, at some *joynt*, cleaving it half the thicknesse of the *branch*, and three or four fingers in length, according as it is in strength, and in *six weeks* they will shoot a sufficient root to be severed and transplanted ; Moreover they produce *Suckers* ready rooted, which you may separate from their Mothers.

You may forme *Cherry-Laurels* in *Palisades* and *Hedges*, which support the winter abroad very well.

Common *Laurels* are rais'd of *Seed* in *Cases* like *Oranges*, and may be transplanted the first or second year, and being planted under the drip (not the gutter) of a house shaded from the *Sun*, they will flourish wonderfully : some cover them with *Fearn* or *Straw*, to secure them from the *frosts*, to which they are obnoxious.

E 4

Phy-

Phylirea? *Phylirea* and *Alaternus* are sown
Alaternus likewise in Cases before *Winter*, and
 set in the house, where the *Berries*
 will come up and sprout a great
 deal better, then if they had been
 sown at the *Spring*.

By that time they are half a foot
 high you may *transplant* them, and
 (if you please) *clip* and fashion
 them like *Box* without any danger,
 shaping them into close walks and
 Cabinets, upon frames of wood, as
 you will.

Althea?
frutex.
Arbor.
Judæ.
Lilac.

Concerning the rest, as *Althea*
frutex, *Arbor Judæ*, *Lilac*, &c. be-
 ing Plants which are easily *propa-*
gated, I shall pass them over for
 fear of swelling this *Book*, and im-
 portuning the *Reader*. Let us con-
 clude rather with the *Diseases* to
 which our *Trees* and *Plants* are ob-
 noxious, and speak of those *Anim-*
als which incommode them.

Diseases.

Of all the *Maladies* to which
Trees are subject, the *Canker* is the
 most

most perilous, for it chaps and mor-
 tifies that part of the *Bark* where it
 breeds, daily augmenting, unless
 prevented by a prompt and speedy
Remedy, so soon as it is perceived;
 so that if you neglect to visit your
 trees, you shall often finde them
 all dead upon one side: to remedy
 which you must launce and open
 the living *Bark* round to the very
quick as deep as the wood, and so
 the *Canker* will fall of it self: or
 else you must scrape it well, that
 the bark may the more easily re-
 cover the sore; and secure it from
 the *Hail*, by covering it with a little
Cow-dung, and swathing it with a
 clout or some *Mosse*.

The *Mosse* which invades trees Moss.
 proceeds commonly from some oc-
 cult and hidden cause, which is,
 when the roots encounter with a
 gravelly, sandy or other bad mould,
 so that they cannot penetrate to
 search for refreshment; this burns

up the *Tree*, and spoils it of his leaves, during the great heats. For this, there is only this expedient. If it be a small tree, you must take it up with as much mould about its root as possible, and make a Pit for it four foot square, filling the bottom with *Mellon-bed-dung*, and the rest with rich earth, and then replace the tree, observing what I have already said; and thus the tree may be taken up without any damage and will take again with ease, provided that you be careful to preserve its *Rootes* from languishing and taking Ayr. But in case the tree be old, you must bare the root before *Winter*, and *dis-interre* the greatest roots half their thickness, making a large *Trench* about the foot of the *Tree*, and so let it remain all *Winter* (that the earth may become mellow) till the *Spring*, when you must fill the *apertures* with well consum'd dung mixed with earth, and

and especially about the *Roots*.

You may take off the *Mosse* from great *Trees* with a *Plane*, lightly paring off the dry *Surface* of the *Bark*; and from smaller *Trees* with a blunt knife, or some proper instrument of wood. The properest season for this work is after a soaking *rain*, or great *dew* in the morning; for whilst the great heats continue, it cleaves so obstinately to the trees, that you cannot scrape it off without prejudicing the *Bark*, if you would utterly eradicate it: Neither ought you to neglect this *cure*, for the *Mosse* undisturbed doth daily augment, and is the same inconvenience to *Trees* that the *Itch* is to *Animals*. If you water your *Trees* during the excessive heats, and cover the roots with *Fern*, or other mungy stuff, it will preserve them from this disease.

The *Faundies* or *Lanzuor*, which *Jaundies* you may perceive by the leaves of *Trees*,

Trees, proceed from some hurt, which either the *Mols*, or *Mice*, may have done to their rootes; or by the stroake of some *spade* or per-adventure by the too great abundance of *Water* which corrupting suffocates them. For redresse hereof you must uncover the *roots* intirely, and visite them, to see if they have received any prejudice from any of the forementioned accidents; and in case you finde any *galling* or hurt upon a roote, you shall cut it smooth off, *aslant*, above, but neare the place, and then strow the bottom of the hole with some *Chimney-foote* to make these creatures abandon their haunt filling up the rest with rich mould; and if the cause proceed from corrupted *Water*, you must divert it with a trench.

Moles.

To take the *Moles*, some place a *Butter-Pot* crosse their passage sinking it two fingers lower then the tract, by which meanes they often

often fall in and perish. Others use a *pipe of wood* of about two foot long, and the bore as big as your wrist. In this trunk is a small *tongue* of *tin* or thin plate of *Iron* within four fingers of either end, which is fastned to the trunk with a *myer* a little slanting at the bottom towards the middle of the pipe; that so the *Mole* entring in, and thrusting the tongue can neither get out at one end or other: You must place this *trunke* exactly in the *Moles* passage: Some to make them quit an obstinate *haunt* make a small *hoop* of *elder*, which they fix halfe a foot into the ground.

But the most infallible way is, to watch them in the *Morning* and *Evening*, when they worke in their *Hills*, and to fling them dextrously out with the *spade*. If you take any *alive*, put them in an empty *butter-pot*, for they report, that they will invite others by their cry, who running

ning through the same *passage* fall into the same pot and so are caught.

They are destroyed likewise with *Mole-graines*, which is a set of sharp *Iron points*, skrewed upon a staffe, which struck upon the hill when the *mole* is working, does certainly pierce him through, amaze, or kill as you shall finde if you dig immediatly after it.

Mice.

Field-mice are best taken by making them a small butt of ferne or straw, like the cover or back of a *Bee-hive*, placing under it some vessell full of *water* filled within 4 fingers of the brim, and cover it with some husks of *Oats* to hide the water which will soon tempt them to waltow in't, and search for the grain, and so drown themselves. It is good also to put some *wheat-ears* or of *oates*, which may hang near the middle of the vessell, without touching it; for the mice striving to come at the corne will fall into the

the water. Or you may *Poyson* them with *Arsenick* or *Ratts-bane* the powder of it mingled with grease; but you may by this means endanger your *Catts*, which finding and eating the dead *mice* will not long survive them.

The *Worme* getts sometimes between the barke and body of a tree: Worms. if you can discover whereabout they lie, you may soon draw them out without making any great *incision*.

There is also another kind of small *worme*, which they call the *Nip-bud* which breeds at the very poynt of young *shoots*, and kills all their tops; but these are easily destroyed, for cutting the branch to the quick, you shall be sure to find them.

There is a *Green-worme* which devoures the young *shoots* as fast as they grow, and those are very hard to un-nestle, unless you daub them with *quick-lime* newly quinched, which

which you may easily do with a small Painters brush.

Ants.

Ants and *Pismires* will forsake their haunt, if you incompasse the stemme four fingers breadth with a circle or roule of *Wooll* newly plucked from a *Sheeps* belly, or if you anoint it with tarre.

But there is an other expedient more cleanly and not so difficult, which is to make little *boxes* of *cards* or *Pastboard* pierced full of holes with a bodkin, every box having a baite of the powder of *Arsenicke* mingled with a little *hony*; these boxes must be hung upon the tree and this wil certainly destroy them but you must be carefull that you do not make the holes so large that a *Bee* may enter least they poison themselves also.

A *Glasse-bottle* with a little *hony* in it, or that has had any other sweet liquor in it fastned to the Tree, will attract all the *Ants* which

which you may stop, and kill them, by washing the bottle with a little hot water; then carrying it to its place again rinsed with a little sweet *Syrup*, you will by this meanes intirely destroy them.

Shell-snails you may easily gather from behinde the leaves which grow neereft to the fruit which they begun to eat the night before.

Snails.

For you shall find some fruit half devoured in one night, insomuch as one would think it the work of some *Stotes*, *Field-rats*, or *Nut-mouse*, whereas indeed they are nothing but the snails which in great numbers devour as much as one of those animals.

You should never pluck off the fruit which the *Snails* or other *Vermine* have begun, for as long as they last, they will not touch any of the rest.

The *Black Snails* (without shell) are easily gathered, for they cleave

to

Woodlice.
Earwigs.

to the leaves, and feed upon them. As for *wood-lyce*, *Earwigs*, *Mar-
tinets*, and the smaller insects which likewise infest Trees, you shall place *Hoofs* of *Bullocks*, *Sheep*, *Hogs*, upon short stakes fixed in the Ground, or upon the *Ozyers* which

fasten your *Palisades*, and wall-fruits. And the destruction of these *Ver-
mine* is so absolutely necessary, that and this *Chase* will employ two men from Morning break, who must you shall quit all manner work to take them gently, but speedily accomplish it; for a *Garden* annoy'd and shake them into a kettle with this plague but *one year* only, scalding water, which they are shall resent it more then *three years* carry with them; or the other manner.

bruise such as are likely to escape. And now we will shut up this with some instrument of wood. Treatise with the Receipt which I

Caterpillars.

Caterpillars are easily gathered during all the *Winter*, taking away the *Packets* which cleave about the

Branches, and burning them; but if you neglect this, till they are *dis-
clos'd*, you will not be able to destroy them without much difficulty: be-
in case you have not prevented it; then let it *cool* at least twelve
be diligent to take them whilst the

are yet young, when either through the coldness of the *Night*, or some *Humidity*, they are assembled together in heaps; for otherwise; when the *Sun* is hot, and that it is *high day*, they will have over-spread your Trees.

And the destruction of these *Ver-
mine* is so absolutely necessary, that you shall quit all manner work to accomplish it; for a *Garden* annoy'd with this plague but *one year* only, shall resent it more then *three years* after.

And now we will shut up this Treatise with the Receipt which I promised to give you of the *Compo-
sition* to cover your *Grafs*.

Take then half a pound of new *Wax*, as much *Burgundy Pitch*, two ounces of ordinary *Turpentine*, melt all these Ingredients in a new earthen Pot, glazed, sufficiently stirring it; then let it *cool* at least twelve hours, then break it into pieces, and

The composition to hood your Grafs.

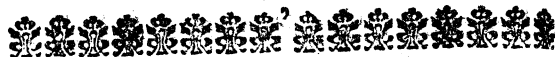
and hold them in warm water half an hour, where you must work with your hands, till it become very pliable. Or you may dip any Clove in this Composition, and afterwards cut them out into Plasters, fitted to the wounds of your Trees, which will lesse waste your store, and not take up so much of your Composition as if you applyed it in morsels; and you may make use of this Cerecloth to cover the Clefts of your Trees which gape between a Stock that hath two Graffs, and secure it from the rain; and you may winde it about the Hoods, before you daub them with Loam and Hay, and this will certainly preserve your graffs from all injuries of water whatsoever.

To make
fruit knot.

There are some so curious, that to make their Fruit knot well, and abide upon such Trees, which spend all in Blossoms, do make holes in divers parts of the Tree with an Awl

finger of about a finger bore, filling the whole again with a Pin of Oak, which they beat in quite crosse the Tree. This they conceive does stop the fruit. You may experiment it if you please, the labour is not great, nor at all to the hazard of your Tree.

A



A Catalogue of the names of Fruits
known about *Paris*.

*Pears whose Fruit is in perfection at
the end of June, and in July.*

Small Blanquet.
Hasty Pear of several sorts.
Musk-Pear, or Sept en gueule, &c.
The Musky St. John.

In July and in August.

The great Amyret.
Lesser Amyret.
Little John Amyret.
Good twice a year.
Camouzines.
Lady-dear Muscat.
Lady-dear Green.
Citron-Pear.
Cocquin Rozat.

Ladies

Ladies Thigh.
Madera-Pear.
Desgranges yellow.
Two headed Pear.
Sweet two sorts.
Vacher Rozatte.
Espargne.
Fine Go'd long Stalk.
Fine Gold of Orleans.
Fine Gold, great, round and Rosie.
Friquet.
Gloures de Cap.
Magdalene.
Muscat long tayl.
Pearl Muscat.
Great Musky white and yellow.
The great Muzette.
Small Muzette.
Perdreau.
The Pearl.
Pernant Rozat.
Province Pear.
Mucell of Xaintonge.
Green Royal.
Rozat of three colours.

Rozat

Rozat red, straked with Green.
 Rozat Royal.
 The King of the Sommer.
 The Superintendent, or great green
 Musk.

In August and September.

THe Amazon.
 Amours.
 Amydon.
 Armentieres.
 Balme.
 The Father in Law.
 Fair and Good.
 Sommer Bergamotte.
 Great Blanquet.
 The Butter-Pear of August, long
 and round.
 Green Butter-Pear.
 Beuveriere.
 Bezy of Mouuilliers.
 Sommer green Bon-Chrestien.
 The good Micet of Coyeux.
 The Ugly-good.

The younger Brother.
 The Rosy Musk-flint.
 The Maidens flesh.
 The Wax-Pear.
 The Citron Pear.
 The Melt in mouth.
 Rosy Daverat.
 Golden Pear.
 White Ladder Pear.
 Spicing.
 The Forrest Pear.
 The Ditch Pear.
 Musky Ant Pear.
 The Mangy Pears.
 Rosy Garbot.
 The Cake Pear.
 Giacçiole of Rome.
 Long Gillets.
 Gracçioli, or Cowcumber Pear
 round and red.
 The Greasie Pear.
 The Jealous Pear.
 Jargonelle.
 Jouars.
 The red and yellow Balsam Pear.

F

Milan

Milan Pears.
 Muscadel of Piedmont.
 Round and Rosie Muscat.
 Nancy Muscats.
 Summer Novelet.
 Summer Onion.
 Musky Onionet.
 D' Or.
 The Red Orange of Xaintonge,
 red and very great.
 Yellow Orange, pennach't with red
 like a Tulip.
 Orange knotted.
 Flat green Orange.
 Canarie Palmes.
 Perfume of Sommer.
 Passe-good of Burgogne.
 Pepin.
 White and Red Piedmont.
 Sommer Portugal.
 Putes, or Pimp-Pear.
 Xaintogne Rosy of three forts.
 Ingranad Rosy.
 Round Rosie, green mixed with red.
 Grey Rosie of Xaintonge.

Rosie

Rosie or hasty Butter-Pear.
 Bloody Pear.
 Wilde Sweeting.
 Sorel Pear.
 The Sugar Pear.
 White Sugar Pear.
 The Treasurer.
 The Cheat-Liquorish.
 The Turkey Pear.
 The Valley Pear.
 Clown of Anjou.
 Clown of Reatte.

In September and October.

A Ncy, the English Pear
 The Goose's Bill.
 Long and green Butter-Pear.
 Caillouat of Champagne.
 The Musky Calvill.
 The Cinnamon Pear.
 Cappon.
 The long Clairvils.
 Sommer Certeau.
 The Toad-Pear.

F 2

The

The Deans Pear, white, or St. Michael's Pear.
 The Thorn Pear.
 Fontarabie.
 Galore.
 The Clove Pear.
 The round Clove.
 Grain.
 Rozatte Guamont.
 High Relish.
 Jargonell of Autumn.
 Rosie Kerville.
 The Sawcy Pears.
 The Lombardy Pear.
 The Meilleraye Pear.
 The Flies Pear, or Soft Butter.
 Monsieurs Pear.
 Small Melt in Mouth.
 The Muscat.
 Mont Dieu.
 The Moutieres of Daulphine.
 Oignon of Xaintonge.
 The Poitiers.
 The Rebet.
 The Roland.

The

The great Ruffet of Rheims.
 Small Ruffet.
 Long Rosy poud' red with red.
 Rosie green two sorts.
 St. Michael.
 St. Samson, or Ditch Pear.
 Champagne without name.
 Saufedge Pear.
 Rozatte of September.
 Supreams.
 The Pear of three tastes.
 The Found-Pear.
 Vintage Pears.
 Yfambert.
 Pear Evelyn.

In October and November.

A Madotte.
 The Silver Pear.
 The Bag Pipe Pear.
 The Ice Pear.
 The great stalked Pear.
 Ugly-Good.
 The Lady Pear.

F 3

The

The great Mary of Amiens.
 Messire John, green.
 The grey Messire John.
 My Lords Pear.
 The Autumn Marrow in mouth.
 The Peach-Pear.
 The Noiron.
 The Virgin of Flanders.
 The double Virgins.
 Robine.
 King of Saulçay.
 King Musky Pear, all yellow.
 Autumnal Saffran Pear.
 The Seigneur.
 The Sun-Pear.
 The So-good.
 The Vine-Pear.
 The Virgoulette : great and small.

In November and December.

A Leume.
 The Musk Long Bergamots.
 The Round Betgamots.
 Bezy D' Hery.

Carisy

Carisy.
 The double Cartelle,
 The Burnt Car.
 The Charity Pear.
 Stopple-Pear.
 The Squib-Pear.
 Spindle-Pear.
 Girogille, or *Venus* Nipple.
 Our Lady-Pear.
 The Autumn Pear.
 Winter Virgins.
 King of Autumn.
 The peerlesse Pear.
 White Sucrin.
 Black Sucrin.

In December and January.

THe Namelesse Pear.
 Gascogne Bergamotte.
 Musk-Bon-Chrestien.
 Bonne Foy.
 The Ugly Morma.
 Cadillac-Pear.
 Certeau Madam.

F 4

Pear

Pear of the other world.
 The Pound Pear.
 The Scarlet Pear.
 The Fig Pear.
 The Winter flower.
 Free Royal.
 The great Mesnil.
 Keville.
 The dry Martins.
 Winter Messire John.
 The white Milan Pear.
 The Onionet with a short stalk.
 The Orient Pear.
 The Leaden Pear.
 The Red King Pear.
 The Rosie Saffran.
 The Rozat of St. Denis.
 The Healthy Pear.
 The Saulfig Pear.
 The wreathed Pear of two sorts.
 The Cheat Knave or Ugly good.
 The Priests Load.

In January and February.

THe Alençon Pear.
 The Amber Pear.
 The Lovers Pear.
 Bezy of Privillier.
 Bezy of Quassoy.
 The Winter Butter P. of Xaintonge
 The Butter Pear of Yveteaux.
 The Bouvart Pear.
 The Musk Caillotet, or Curdled P.
 The Caillouat of Varennes.
 The Winter Rosie Flint.
 The Carcassonne.
 The great Certeau.
 The Carmelite.
 The small hooked Certeau.
 The Castle Gontier.
 The Condon.
 The Little Dagobert.
 The Dagobert of Mioffan.
 Dame Houdette.
 The red Ladder Pear.
 Winter Fine Gold.

Rosy Florentine.
 The Fremont, or St. Francis.
 The Winter Spindle.
 The Garay of Auxois.
 The Gourmandine.
 The huge Hongrie.
 The Incognito of Persia.
 The Winter Legat.
 The sweet Limon.
 The long green Pear of Berny.
 The Micet.
 Winter melt in mouth.
 The Flethy stalk Muscat.
 The Mazeray Muscat.
 The Winter Bag-pipe.
 Nanterre.
 The Oignon of St. John of Angely.
 The Winter Orange-Pear.
 The Rose Perigord.
 The petit Oing.
 Plotot, or Squat Pear.
 Portail-Pear.
 The Prince or Bourbon.
 The Prince of Sillery.
 The white Rabu.

The

The great and little Rator.
 The Pear Royal.
 Rozatte of Xaintonge.
 Rozatte of Mazuere.
 St. Anthony-Pear.
 The Suisse with red, green, and
 yellow Cheeks.
 The Greening.
 The Valladolid.
 The Winter Clown.

*In February and the other following
 Months till new ones.*

BEzy.
 The latter Bon-Chrestien.
 The great Chrestien.
 Calo Rozat.
 The Gallon Oak-Pear of severall
 sorts.
 The double Blossom Pear.
 Gastelier.
 The great Kairville.
 Liquet.
 The long-liv'd Pear.

The

The Long green pear.
 The Musk pear.
 The Parmein.
 The Winter Virgin.
 Rille.
 The Winter Saffran pear.
 The peerlesse pear.
 The Thoul pear.
 The great Found pear.
 The little Found pear.
 The Vignolettes.

Rath-ripe Apples.

DAnnelles.
 The White Calvil. }
 The Cleer Calvil. } Queen
 The red Calvil. } Apple.
 White Camoise.
 Carmagnolles.
 The tender Chesnut.
 The Clicquet, or Rattle Apple.
 The single Short-Start.
 Red Short-start.
 The great Cushion Apple.
 Round Cushion Apple.
 Long Cushion Apple.

The

The Apple of Hell, or black Apple.
 The Scarlet Apple.
 The Spicing.
 The May-Flower.
 The Raspis Apple.
 Giradottes.
 The Frozen Apple.
 The great-ey'd Apple.
 The Jacob Apple.
 Lugelles.
 Magdalene.
 The Minion.
 The Snow Apple.
 Our Ladies Apple.
 The Oblong Liffce.
 Orgeran.
 Passepommies or Hony meal of several kinds.
 Pommasses.
 The white Rambourg.
 Red Rambourg.
 The hasty Reinette or Pippai.
 The Royal.
 The Dewy Apple.
 The large red of September.

The

The soft red.
 The St. John of two sorts.
 The clustred Apple.
 The Vignan Court.
 The March Violet.

Keeping Apples.

THe great, and small Apis, or
 Appius Claudius.
 The Apioles.
 The Parsly Apple.
 Babicher.
 The great white Apple.
 The Icy white Apple.
 The Little-Good.
 The white Apple of Bretagne.
 The red Apple of Bretagne.
 The Cardinal.
 Camuese, or Flat Snout.
 Winter-Chefnur.
 The Citron-Apple.
 The Coqueret of several sorts.
 Hard Short-Start.
 Red Short-Start.

Russet

Russet Short-Start.
 Douettes.
 The Bretagne Cloth of Gold.
 The Stranger.
 White Fenouill.
 Red Fenouill.
 The Yron Apple.
 The great belly'd Woman.
 The High-good.
 Hurluva.
 Jayer.
 The Judea Apple.
 Malingres, or Maligar Apple.
 Mattranges.
 Winter Passe-Pommes, or Hony-Meal.
 The Pigeonnet.
 Pear-Apple.
 The Raeslee.
 The Reinnet of Auvergne.
 Pippin of Mascons.
 The Grey Reinnet.
 The Flat Reinnet.
 Robillard.
 The Winter Reed.
 The Rose Apple.

The

The App'le without Blossom.
Health.

The Seigneur.
The Vermillion.

Plums early and late:

A Bricots.
Abricotines.
Amber.
The great Appetite.
Bessonne or Twin-plum.
All Saints, white.
Blosses.
Good at Christmas.
Prunella of Provence.
Citron Prunellas.
White Cherry-plum.
Red little Cherry-plum.
Round Citrons.
Pointed Citron.
Pigeons Heart.
Cypres.
Almond.
The White Damask.

Great double Damask.
The latter Grey Damask.
The hasty black Damask.
Musky Black Damask.
The Violet Damask.
White Date.
Red Date.
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Escarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Joinville.
Jorases.
Green Peascod.
Maximilian.
Merveille, or Balsam plum.
Mirabolans.
Mirabelles.
The Looking-Glasse.
The Egge Yolk.
Great Yolk of Bourgogne.

Mon-

Monsieurs Plum.
 Montmiret.
 Musk
 The Passe for Velvet of Valency.
 White
 Black
 Red } Perdrigon.
 Late }
 Green }
 Great Violet.
 Poictron.
 Small Grape Plum.
 Queen Claudia.
 Cocles Kidney.
 Roche Corbon.
 Roman.
 Latter Round.
 King of Bresse.
 Little St. Anthony.
 St. Catharine.
 St. Cir.
 The White St. Julien.
 Black St. Julien.
 Huge Saluces of two sorts.
 The Plum without Stone.
 Simiennes.

Blac

Black Trudennes.
 Red Trudennes.
 The Vacation Plum.
 The black Vintage.
 Verdach.

Peaches.

Great Alberges.
 Small Alberges.
 Alberges of Province.
 Aubicons.
 Almond Peach.
 Amber Peach.
 Angelicks.
 White forward Peach.
 Yellow forward Peach.
 Great Brignons of Bearn.
 Musky Brignons.
 Cherry Peach.
 Corbeil Peaches.
 Winter hard Peach.
 Double-Flower Peach.
 Gallion Peach very fair.
 Yellow Pavie.
 Magdalen Pavie.

Mag-

Magdalene Peach.
 White Mircoton.
 Yellow Mircoton.
 Mircoton of Jarnac.
 Nutmeg Peach.
 Parcouppes, or Gashed Peach.
 Pau-Peach.
 Prune-Peach.
 Pavies-Raves.
 Peach-Rave.
 Persiques.
 Persilles, or Parsly Peach.
 Rossan peach.
 White Scandalis.
 Black Scandalis.
 Yellow peach.
 Troy peach.
 The Fromentee peach.
 The Violet peach.

Cherries, Heart-Cherries, &c.

Bigarreaux.
 Red Cherrie.
 White Cherrie.

Double

Double Blossom Cherrie.
 Heart-Cherrie.
 Preserving Cherry, great.
 Sweet Guin Cherries.
 White Guin Cherries.
 Black Guin Cherries.
 Merizettes.
 Double Blossom Merizier.
 Mountmorency Cherry, Short stalk.
 Rath-ripe: or May.
 Trochets clustred, or Flanders
 Cherrie.
 The All Saints Cherrie.

Figs,

White Figs.
 Bourjassotes.
 Bournno-Saintes.
 Flower-Fig.
 Goutravaund of Languedoc.
 Merseilles Fig.
 White Dwarf.
 Violet Dwarf.
 Violet Fig.

Oranges.

Oranges.

Blgarrades.
 China-Orange.
 Spanish
 Genoa
 Portugall
 Province } Orange.

Limons and Citrons.

Limonchali.
 Limoni Cedri.
 Limoni Dorfi.
 Limoni of Grarita.
 Sweet Limons.
 Pommes D' Adam.
 Poncilles.
 Spada Fora with Laurel leaves.

Other curious Trees.

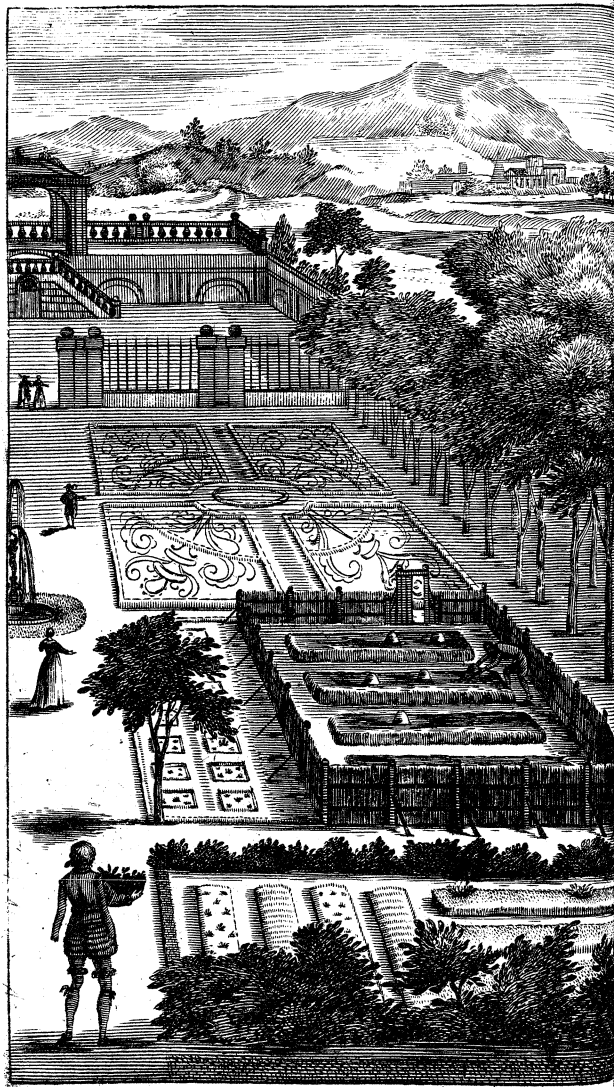
ARbutus.
 Azarollier, or Neapolitan
 Medlar. Carob

Carob-tree.
 Cornelian.
 Jujuba.
 Mirabolans of Africa.
 Medlars without Stone.
 Pistachia.
 Berberies without Stone.

READER,

In this Catalogue of Fruits, I have either mistaken or omitted many of the true *English* names, it is because it was a *Subjection* too insupportable: and besides the *French Gardiners* themselves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to so ample a *Choyce* and universal, as to supply the deficiency of the *Dictionary*.

THE



 THE
 SECOND TREATISE.

SECTION I.

*Of Melons, Cucumbers, Gourds, and
 their Kindes.*

SINCE *Melons* are the most
 precious Fruits that your
 Kitchen Garden affords, I Mellons.
 think it most proper to discourse of
 them in the *Front* of this Chapter, &
 instruct you how you ought to go-
 vern them in this our *Climate*, for
 which alone, I have *calculated* all
 these observations passing by those
 which (differing from ours) may
 possibly fill you with doubt, should I
 confound you with the manner how
 they order them in the hotter *Coun-
 treyes*, different from ours, more tem-
 perate, and cold in respect of these
 delicate fruits.

G

In

Seeds.

In order to this intention of ours, which is, that we may have them excellent. You must diligently enquire after the best *seeds*, such as you may procure out of *Italy*, from *Lions*, *Tours*, *Anjou*, *Champagne* and other places, where men emulate one another who shall have the best *Mellons*. Also to have of all kinds, *Sucrin*, *Morin*, *Mellonnes* white, wrought, or Embrod'ed Ribb'd, and others, even to the looking up of those *seedes* whose *fruite* has pleased you; for some affect them of one *tast*, which another will reject, and hold worth nothing. One loves to eat them a little *greene*, another would have them very *ripe*. And therefore you shall furnish your self with such *kindes* as are most agreeable to your *tast*, and as thrive and ripen best in your ground, which is the thing you must chiefly respect; for oftentimes there comes such raines from Au-

gust

gust as utterly spoyle them; depriving them both of *odor*, *savor*, and *colour*, filling them so with *water* that they are not to be eaten, and ripening them so *altogether*, that they are only fit to be given to *horses*, who extremely affect them; In brieve, these *rains* spoyle, and utterly destroy your *Meloniere*, where you have bestowed so much care, and the paines of five or six moneths are lost, without gratifying you with the least of your hopes; and therefore you should endeavour to have them *early* that you may prevent these inconveniences.

In those *Countries* where they raise great store with little trouble; but plant them in the open ground, as we do *Cabbages*, as soon as the *rains* come, they give over eating them, and think them as bad as *poyson*.

To begin then your *Meloniere*, or Melon Plot, you shall choose a

G 2

place

place in your *garden* the most secured from pernicious *winds*, which you shall close in with a *Reede-hedge* handsomely bound in *Pannells*, which you shall set up with sufficient stakes or posts fixed in the ground, and sustained, lest the *windes* overturne them: To this *Enclosure* you must make a door, which you shall keep under lock and key, that none molest your *Plantation*; and particularly to keep out *Women-kinde* at certaine times, for reasons you may imagine.

Figure

The *Figure* at the *Frontespiece* of this treatise, will easily instruct you in what manner you should inclose your *Melon* ground.

In this *Parke*, which may be of what extent you think good, you shall make *beds* of *horse-dung*, such as you have provided the *winter* before and heaped up together in some place neer your *Meloniere*, as fast as it is throwne forth of the stable.

About

About *mid-February* you shall begin to prepare a *bed* for the seeds, Season. taking *dung* hott from the stable, and of that of your foresaid heape, mingling them together, that the heat of the fresh may communicate it self to the other.

Make your *Bed* the whole length of your *Melon-ground*, four foot *large*, leaving a *path* about it of three foot *wide*, that you may have place to put *hot dung* when you perceive the *bed* to languish, and that it begins to coole overmuch. Beds.

This *bed* handsomly made, and trodden with the feet to excite the heat, you must cover the top of it with (neer four inches thick) of excellent mould, or rather with that rich stuff, which comes from a last years *bed* mingled with a little of the purest mould you can procure: This *composition* you must spread, keeping a board to the side and *margent* of the *bed*, and clapping the

the earth down with your hand against the board, to render it the more firme and even.

Your *Bed* thus prepared, of about a *yard* high you shall suffer to repose till it has passed its greatest heats; which may continue two or three dayes, more, or lesse, according to the *temper* of the season.

The extreimity of heat past (which you shall discover by the sinking of the *bed* and by examining it with your finger) you will easily judge if it be well *qualified* for your *seed*: For if you cannot suffer your finger in it, it is yet too *hot*, and it ought to be but *tepid*, but not quite cold, in which case, you must heat it again by applying new made *dung* immediately to the sides of your *bed* in the passage about it, as I before have described.

The *bed* in perfect temper, and your *seeds* steeped in good *wine-Vinagre*, or *Cow-milk* eight and four-

ty howers, every *species* apart by themselves: You shall *sow* them at one end of your *bed*, preserving the rest, for the other *seeds* whereof I shall speak hereafter. sowing.

Draw then upon your *Terras*, narrow *furrows* with the point of your finger quite crosse your *bed*; But let the lines be six inches asunder, and as even as you can, which you may facilitate with the help of a Rule.

Upon every of these *lines* make three holes in the earth or *Terras*, joyning your *fingers* together in fashion of a *hens-rump*, and in each of these holes put three or four *Melon-seeds*, all of a sort.

Upon the *Intervalls* 'twixt the lines, which I advised you to leave, you may sow *Lettice-seeds* for early fallers, in other *Chervill*; And you may *fringe* the whole *bed* about with *purslaine*; for these herbs will be very forward, and are to be taken

Covering.

ken up very young, least they suffocate your *Melon-plants*, but this will spare you a *weeding*, and will be a kind of *dressing* to them also.

Be carefull to cover your *Bed* every night, and when the weather is bad, with *hurdles* made of straw or close *matts*, which are to be supported with *ribs* and *arches* of wood, poles or small *rafters* layd cross in *forkes* fixed in the ground, at the side of the *Bed*.

You shall not approach these *Coverings* neerer then four inches to your *bed*; if it happen to freeze or *snow*, you shall then fill the whole *vacuum* with fresh and newly drawn *dung*, till the weather be more kind.

But if your *seeds* burn, by reason of the too great heat of your *bed*, (which you shall soon perceive, for they ought not to be long in the ground) you shall *sow* them all over again, and heat the *Bed* a new

by the sides, with hot *dung*, as you have been taught.

The perfect season to sow *Melon-seeds*, is in the full of *February*.

When your *plants* begin to peep you shall cover them with pretty large *Drinking-Glasses*, leaving a little passage for the *Air* 'twixt the *Glasse* and the *Earth*, least otherwise, they suffocate and *tarnish*.

Thus you shall let them grow to the fourth or sixth *leaf* before you remove them.

They are *Transplanted* after four several fashions. First upon the *Beds*, which you must prepare at the side of this *Geneal bed*, and altogether: Make *holes* in the middle of these *beds* four foot asunder, and in each of these *holes* put in half a *buskel* of excellent rich mould without making your whole *bed* of it, and in this, you shall *Transplant* your *Melons*, taking them dextriously from the *Nursing-bed* with a good clod of earth about

by

G. 5

the

the roots. In the Evening about sun-set will be the most convenient time for this purpose, and if it may let it be after a fair day, for it will much improve your plants.

This done, shelter the beds from the sun for three or four dayes following, but you must water them from the first day of their planting that they may take hold and spring the sooner.

Then you shall cover them with wider glasse Bottles till the fruit be big; and indeed, as long as the plant may be contained under it, leaving it a little ayr 'twixt the Bell and the bed for fear of choaking the Plant, unlesse the bell have a hole at the top, which you may stop at night.

From ten in the Morning till four in the Afternoon, you may take off the Bells, to acquaint them with the ayr and fortifie your Melons against unseasonable weather, but you

you must cover them again in the Evening.

There sometimes happen such Stormes. There sometimes happen such Stormes of hail as crack all the Bells, and to prevent this, some are provided with covers made of straw of the same shape, to lay over the glasse, at night to prevent this accident.

Others make Bells of Earh, but Bells. I do no way approve of this invention, for it is not possible that the sun should sufficiently penetrate this earth, as it doeth the Glasse: They may pretend them for the night onely and to perversent haylls, and that indeed with better reason.

If you perceive your plant to languish, and not improve, water it within halfe a foot of its roote, with water where in Pidgeons dung has been steeped.

Your Mellons now reasonable Fruning? strong, choose out the prime shoots (which will be in number equal to your seeds) the rest you must geld.

gueld and prune off, and when you perceive three or four *Melons* knotted upon one shoot, you shall stop that *vine* pinching a knott above that of the *fruit*, then extend all the other shoots of your plants spreading them upon every part of your *Bed*, that they may nourish the *fruit* with more ease, which when it is grown as big as your fist you shall forbear to *water* any longer, unlesse it be in some excessive dry season, when you perceive the leaves burne, and that the *plant* itself scorches; in such case, you may refresh every languishing foot with a little water.

You must place a *Tyle* under every *Melon*, the better to fashion them, and advance their maturity by the reflection of the *sun* from it, and this is a thing which cannot be so well upon a *dung-bed*, (in which some *Transplant* and force them) besides they will be much *Dryer*, and

and lesse participate of the loathsome quality of the *dung*.

You shall never suffer any small new shoot or *string* to draw away the *Sap* from your leading plant, but nip it off immediately, unlesse it be that your *fruit* lies naked, and too much exposed, and that it stand in need of any leaves to accelerate its growth & preserve it in temper.

The second *Method* of *Transplanting Melons*, is to make neer the end of *summer* trenches of about 2 foot deep, and four foot large, (as they do in *Anjou*) leaving a square of three foot between each of them, to cast the *mould* upon, which you must form into a *ridge* somewhat round, in form of an *Asses-back*, by which name the French call them. Then you shall fill the *trench* with good *dung*, and very rotten *earth*, *scourings* of *ditches*, which has laine two or three years *mellowing* in the rains and frosts.

Trans-
planting.

Then

The French Gardiner.

Then in *March* when the *winter* has sufficiently ripened the foresaid earth, you shall stir and mingle that which lyes in the *ridge* with the *ditch-scouring* adding to it new *dung* well consumed, and so fill up your *trenches* with this mixture, and let it be kept well weeded till the season that you *transplant* your *Mellons* on it, as I have before instructed you.

Tran-

splanting.

There is yet a *third* fashion a great deale more easy then this, and which I have found as succesfull, as any of the former two, and which hath afforded me store of excellent and high tasted *Mellons* every year (but attribute the principall cause of it, to the goodnesse of my soil which is *Sandy*, but richly improved by a long *cultivation*.) There is no more difficulty in the business, then to give the ground three or four dressings *before* and *after winter* and at the time of *Transplanting*

make

The French Gardiner.

make *pits* in the middle of the *beds*, which you must fill with a *busshell* of the mould, and halfe *dung*, of an old *hot-bed*, and in this to set your *plants* after the manner I have taught you.

There are a world of curiosities in transplanting of *Mellons*, some place them in vessells of earth, pierced full of holes, and filled with excellent mould, and so change their beds when they are over chilled, others in baskets of the same shape, and some again, are so nice about them as would weary the most laborious Gardiner.

Watring;

If during the excessive *heats* you percive that your *Mellons* suffer for want of refreshment, and *scald* (as they term it) it will be good to afford a *watring* to every *root*, but this only in case of extreame necessity, and very rarely.

Gathering

To know when your *Melon* is fit to be *gather'd*, you shall percive him to be ripe when the *stalke* seems

as

as if it would *part* from the *fruit*, when they begin to *gild* and grow *Yellow* underneath, when the small *shoot* which is at the same knot *withers*, and when approaching to the *fruit*, you be *saluted* with an agreeable *odor*. But such as are accustom'd, and frequent the *Melioniers* judge it by the *eye*, observing only the change of their *colour* and the intercostal *yellowness*, which is a sufficient *index* of their maturity.

Those *Melons* which are full of *Embroidery* and *Characters* are commonly twelve or fifteen dayes a *seasoning*, e're they be perfectly ripe. The *Morins* grow yellow some dayes before they be fit to gather.

For their *gathering*, let it be according as they *turne*; If to be conveyed far off you shall gather him instantly upon his first change of *colour*, for they will finish their ripening by the *way*. But if he be *spent* immediately, gather them *through*

through-ripe, putting them into a *bucket of Water* drawn new out of the well, and let them refresh themselves there, as you would treat *bottles of Wine*, since coming newly from the *Melioniers*, they are *sun-heated*, and nothing so quick and agreeable to be eaten.

Others which you must gather as fast as they *ripen* may be layd upon a *board* in some *coole* place, and *spent* according to their *maturity*.

You shall remember to leave the *joynt* which holds to the *stalk* of every *Melon*, with two or three *leaves* for *ornaments*, and be carefull not to break off the *stalk*, least the *Melon* languish, as a (*cask of Wine unbunged*) and loose the *richness* of its *gust*.

You must not think it much to *visit* your *Melionier* at the least *four* *times* a day when your *Melons* begin to ripen, lest they passe their *prime* visitind
and care.

prime, and lose of their tempting, be-
coming lank and flashy.

Choore.

To choose a perfect good Melon, it must neither be too green nor over-ripe; let him be well nourished, and have a thick & short stalk, that he may ripen upon their own Stalks as long as the plant continues, which will be with too great heat, weighty in the hand, firme to the touch, dry, and of a Vermilion hue within. Lastly the seeds of the white Cowcubers do sufficiently digenerate into them. They are transplanted also as Melons are both in beds and in open ground, but they must be exceedingly watered, to make them produce be excellent and the most early, (abundantly; The rindes and superfluous shoots must be guelled, the false flowers which will never knot into lodged at the sunny side, they are fruit are to be nipped off. The first colds bring the Mildew upon them, which is when the leaves become white and mealy, a signe that they are neer their destruction.

Seeds.

Remember to reserve the seeds of all such Mellons as you found them before I advertis'd you) preserve them carefully, taking those which are better at two or three years old than at one.

Cowcubers.

Cowcubers are sown and raised upon the same bed, and at the same time with Mellons; having before imbibed the seeds in either cow or bread milk. Gather them according to your spend-

There are of white and green, which they call Parroquets: You shall

forbear to gather some of your fairest, whitest, longest and earliest fruit, but leave them for seed, letting them ripen upon their own Stalks as long as the plant continues, which will be with too great heat, weighty in the hand, firme to the touch, dry, and of a Vermilion hue within. Lastly the seeds of the white Cowcubers do sufficiently digenerate into them.

They are transplanted also as Melons are both in beds and in open ground, but they must be exceedingly watered, to make them produce be excellent and the most early, (abundantly; The rindes and superfluous shoots must be guelled, the false flowers which will never knot into lodged at the sunny side, they are fruit are to be nipped off.

The first colds bring the Mildew upon them, which is when the leaves become white and mealy, a signe that they are neer their destruction.

Gather them according to your spend-

spending, for they will grow bigger every day, but withall, *harder*, and the seeds compacted renders the fruit lesse agreeable to the tast: They are then in *perfection* a little before they begin to grow yellow.

Pumpe-
ons.

Pumpeons are raised also upon the *hot-bed*, and are removed like the former, but for the most part upon plain ground: being placed in some spacious part of your Garden because their shoots and tendrils straggle a great way before they kn

Tran-
splanting.

When you transplant them make their pits wide enough affunder twelve foot or there about, and two bushells of rich soyle to every plant; because of the strength of the plant, water them abundantly.

Garher-
ing.

The time of gathering them is their maturity, which is about *gust*, nor do they spoyle at all by lying upon the earth, but become *riper* by it.

When the first cold begins to come, gather them in a Morning and heape them one upon another, that they may drie in the sun, and afterwards carry them into some temperate Roome upon boards, where let them ly without touching one another: above all, preserve them from the frost, for that will immediately perish them.

If you have plenty, and abound you may put it into your ordinary House-hold bread or that of your owne table. But first you must boyle

after the same manner as you prepare it to Fry, only a little more tender, then drain the water from two bushells of rich soyle to every plant; and wet your flower with this mash and so make your bread. It will be of better colour, and better relish being a little *Dow*, and is very wholesome for those who stand in need of refreshment.

There is a small kind of *Pumpeon* which knots into fruit neer the foot with-

Wh

without trailing, and bears abundantly: they must be *guelled* leaving none but the fairest.

Poirirons
* 1/2 kind
of round
Pumpeon
or Citrou-
vill.

seed.

* *Politrans* white and coloured *Priest-capps*, *Spanish trumpets*, *Gourds* and *Holike* are to be ordered as you doe *Pumpeons*, with this only difference, that some of them would be stalked, and not suffered to ramp up on your ground.

The seeds of these, as also of *pumpeons* are to be saved, as you spend their fruit, but it must be carefully cleansed and dried in the air, and cured from mice which devour the seeds as well as those of *Mellons* and *cucumbers*.

S E C T. II.

Of *Artichocks*, *Chardons*, and *Aspargus*.

THe *Artichock* is one of the most excellent Fruits of the Kitchen Garden, and recommended not only for its goodnesse, and the divers manners of cooking it: but also for that the fruit continues in season a long time. Of these there are two sorts, the *Violet* and the *Green*. The *Slips* which grow by the sides of the old *Stubs*, serve for *Plants*, which you must set in very good ground, deep dunged, and dressed with two or three manures.

Artichocks

When the *Frosts* are entirely past, in *April* you shall plant the *Slips*, having separated them from the *Stem* with as much root as you can

can, that they may *take* the more easily, and if they be strong enough they will bear *Heads* the *Autum* following.

You shall plant them four or five foot distant one from another, according to the goodnesse of the *Soil* for if it be *light* and *sandy*, you may plant them closer; if it be a strong ground, at a greater distance to give scope to the *leaves*, which with the *fruit* will come fairer and bring forth more double ones.

They shall need no other *Culture* before *Winter*, then to be dress'd and weeded sometimes.

You shall cover them in *Winter* to preserve them from the *Frost* and to do this, they order them after divers manners; some cut up all the *Plants* within a foot of the ground, and gathering up the tops of the leaves, (as they do to *blanch* *Succory*) think it sufficient to make it up in form of a *Mole-hill*, leaving

out at the top, the extreame of the leaves, about two fingers deep to keep the *Plant* from suffocating; and then covering them with long dung preserve them thus from the *Frosts*, and hinder the rain from rotting them.

Others make *trenches* 'twixt two *ranges*, and cast the *earth* in long bankes upon the *plants*, covering them within two fingers of the *topps*, as I shewed you above: And there be some which onely put long dung about the *plants*, and so they passe the *winter* very well: All these severall fashions are good, and every man abounds with his particular reason.

Onely be not over *early* in *earth-* Earth-ing.
ing them, least they grow rotten, but be sure that the great *frosts* doe not prevent and surprize you, if you have many to govern. If you desire to have fruit in *Autumne* you need onely cut the *Stem* of such as have borne fruit in the *spring*, to hinder
H them

them from a second shoot. And in *Autumn* these lusty *Stocks* will not faile of bearing very faire *heads*, provided that you *dresse* and *dig* about them well, and *water* them in their necessitie, taking away the *Slips* which grow to their *sides*, and which draw all the substance from the *plants*.

The *Winter* spent, you shall uncover your *Artichokes*, by little and little, not at *once*, least the cold *spoyle* them, being yet tender, and but newly out of their warm *beds*: and therefore let it be done at *three times*, with a four dayes *interval* each time, at the *last* whereof, you shall *dresse*, *dig* about and trim them very well, discharging them from most of their *small slips*, not leaving above three of the strongest to each *foot* for bearers.

Chard.

To procure the *Chard* of the *Artichokes* (which is that which growes from the rootes of old *plants*) you shall

shall make use of the old *stemmes* which you do not account of. For it will be fit to renew your whole *plantation* of *Artichokes* every *five-year*, because the *plant* impoverishes the earth, and produces but small *fruite*.

The first *fruites* gathered, you shall pare the *plant* within halfe a foot of the ground, and cut off the *Stemm* as low as you can possible; and thus you will have lusty *slips*; which grown about a yard high, you shall bind up with a *wreath* of long *straw*, but not too close, and then *inveiron* them with *dung*, to *blanch* them.

Thus you may leave them till the great frosts before you gather them, and then reserve them for your use in some *Cellar* or other place lesse cold.

But it is best to gather them from time to time as you *spend* them, beginning with the *largest*, and sparing the

Gathering

Spanish
Chardon.

the rest, which will soon be ready having now all the nourishment of the plant.

The *Spanish Chardons* are not so delicate to govern, as those of the *Artichocke*, nor produce they *chardons* so sweet and tender: they are to be tyed up after the same manner to make them white.

They spring of seeds, and are transplanted in slips. The flowers of these *chardons* which are little violet colour'd beards, being dyed in the *Ayr*, will serve to turne milk withall, and make it curdle like rennet: The *Spanyard* and *Languedoc* use it for that purpose.

Asparagus

Asparagus are to be raised of seeds in a bed a part, the ground prepared before with divers diggings, and well dunged: at the end of two years you may take up the roots and transplant them.

To lodg them well, you must make trenches four foot large, and

two in depth (leaving an intervall of four foot wide 'twixt the trenches to cast the mould on which you take out of them) and make them very leuell at bottom, the earth cast in round banks on both sides, bestow a good dressing upon the bottoms of your trenches mixing the mould with fine rich dung, which you must lay very even in all places.

This done, plant your *Asparagus* by line at three foot distance, placing two rootes together: You may range the first at the very edge of the trench, for that when you dig up the *Allyes*, you may in time reduce them to a foot and a half wide, casting the earth upon the quarters, and then cutting above a foot large on either side of your *asparagus*, where the earth was heaped up, your plants will shoot innumerable roots at the sides of the *Alleys*.

You shall plant a third range in the midst between the two which

we have named. It will be expedient to place them in *Crosse squares*, that the *rootes* being at a convenient distance they may extend themselves through all the bed.

Some *curious* persons put *ramms horns* at the bottome of the *trench*, & hold for certaine, that they have a kind of *Sympathie* with *Asparagus*, which makes them prosper the better, but I refer it to the experienced.

Dressing.

They will need *dressing* but three times a year. The first, when the *Asparagus* have done growing: The second at the beginning of *Winter*, and the last, a little before they begin to *peep*: At every one of these *dressings*, you shall something fill, and advance your *beds* about four fingers high with the earth of your *Alleyes*, and over all this spread about two fingers thick of *old dung*.

Three years you must forbear to cut, that the *plant* may be strong, not stubbed, for otherwise the

will

will prove but small. And if you spare them yet four or five years longer, you will have them come as big as *leeks*, after which time, you may cut uncessantly, leaving the least to bear *seed*, and that the plant may fortifie.

During these *four-years*, observing to give them the severall *dressings*, as I have declared, your *bed* will fill, and your *paths* discharged of their *mould*, you may dig them up, and lay some rich *dung* underneath.

You know that the *plants* of *Asparagus* spring up and grow perpetually, and therefore when the mould of your *Alleyes* is all spent upon the *beds* you must of necessity bring earth to supply them, laying it upon the *bed* in shape like the *lid* of a *truncke* otherwise they will remaine naked, and perish.

When you cut your *Asparagus*, Cutti^g. remove a little of the *earth* from about

bout them, lest you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend those that lye hid, for so much will your detriment be, and it will *stump* your plant.

Such as you perceive to produce onely *small ones*, you shall *spare* that they may grow bigger, permitting those which spring up about the end of the *season* in every *bed*, to run to *seede*, and this will exceedingly repayr the hurt which you may have done to your plants in reaping their fruit.

S E C T. III.

Of Cabbages and Lettuce of all sorts.

Cabbage. **T**Here are so many severall sorts of *Cabbages*, that you shall hardly resolve to have them all in your Garden

Garden, for they would employ too great a part of your ground, and therefore it will be best to make choyce of such as are most agreeable to your *tast*, and that are the most *delicate* and easiest to boyle, since the *ground* which produces them, & the *water* which boylesthem, renders them either more or lesse excellent.

We have *seede* brought us out of *Seed.* 3 *Italy*, and we have some in *France*, those of *Italy* are the *Coleflower*, those of *Rome*, *Verona*, and *Milan*, The *Bosse*, the *long Cabbage*, of *Genoa*, the *curled* and others.

In *France* we have the ordinary *headed Cabbage* of severall sorts, and some that do not *head* at all, and therefore I think it necessary to treat here particularly of them all, as briefly as I can.

I will begin with *Coleflowers* as *Cole-
flowers.* as the most precious: They bring the *seede* to us out of *Italy*, and the *Italians* receive it from *Candia* and other

Seed.

other *Levantine* parts, not but that we gather as good in *Italy* and *France* also; but it does not produce so large a head, and is subject to degenerate into the *bossé cabbages*, and *Nauets* and therefore it were better to furnish one self out of the *Levantine* either by some friend, or other correspondent at *Rome*: The *Linmen*, *Drapers* and *Millaners* of *Paris* can give you the best directions in this affaire which traffick in those places *Linmen*, *Lace*, and *Gloves*.

To discover the goodnesse of the seed (which is the newest) it ought to be of a lively colour, full of oyle, exactly round neither shrivled, small or dried, which are all indications of its age, but of a brown hue, not of a bright red which shews that it never ripened kindly upon the stalke.

Sowing.

Being thus provided with good seede, sow it as they do in *Italy* or *France*. The *Italians* sow it in cases and shallow tubes in the full moon of *Aug*

gust; It comes speedily up, and will be very strong before *Winter*: when the *Frosts* come remove them into your *Cellar*, or *Garden-house*, till the *Spring*, and that the *Frosts* are gone, and then transplant them into good mould; thus you shall have white, very fair heads, and well conditioned before the great heats of *Sommer* surprize them.

The *Italians* stay not so long, as till their heads have attained their utmost growth, but pull them up before, and lay them in the *Cellar*, interrering all their roots and stalks to the very head; ranging them side by side and shelving, where they finish their heads, and will keep a long time; whereas if they left them abroad in the ground, the heats would cause them run to seed.

The *French* are satisfied to have them by the end of *Autumn* keeping them to eat in the *Winter*: not but that (being early raised) they have

have some which *head* about July but the rest grow hard and tough by reason of the extreame heat and improve nothing for want of moyſture, producing but small and trifling *Heads*, and most commonly none at all. And therefore I counsel you to ſowe but a few upon your first *Bed* in the *Meloniere* thinly, ſowing them thinly in *lines*, four fingers aſunder, and covering them with the mould: Two or three ridges ſhall abundantly ſuffice your ſtore.

Towards the end of *April*, when your *Melons* are off from their beds and *transplanted*, you may renew your ſowing of *Coleflowers*, (as you were taught before) theſe will *head* in *Autumn*, and muſt be preſerved from the *Froſts*, to be ſpent during the *Winter*.

Remov-
ing.

You muſt ſtay before you remove them till the leaves are as large as the *Palme* of your hand, that they may

may be ſtrong. Pare away the *tops* of them, and earth them up to the very *necks*, that is, ſo deep that the top leaves appear not above three fingers out of the ground, or to be more *intelligible*, you ſhall interre them to the laſt and upmoſt *knot*; Moreover you muſt hollow little *Baſins* of about half a foot *Diameter*, and four fingers deep at the foot of each *ſtalk*, that the moyſture may paſſe directly to the *Root* when you water them, it being unprofitably employed elſewhere.

The juſt *diſtance* in *transplanting* is three foot aſunder; two ranges are ſufficient for each *Bed*: But be careful to keep them weeded and dug as often as they require it, till the *leaves* cover the ground, and are able to choke the weeds that grow under them.

If you make *Pits* in the places where you remove them, and beſtow ſome

Trans-
planting.

some good Soil (as I described in *Melons* and *Cucumbers*) they will the better answer your expectations, for they will produce much fairer heads.

Cabbage. All sorts of *Cabbages* whatever they be, must be carefully watered at first, for a few dayes after their planting that they may take the better root, which you shall then perceive, when their leaves begin to erect, and flag no longer upon the ground.

Sowing. All kindes of *Cabbages* are to be sown upon the *Melon bed*, whilst the heat remains, that they may cheere and spring the sooner, sowe them therefore very thin in *travers* lines cross your *Melon bed*.

In *April* you shall sowe fresh up on the same bed and place where your *Melons* and *Cucumbers* stood.

Birds.

Now forasmuch as the *Birds* are extremely greedy to devour the seeds as soon as they peep, because

they bear the *buck* of it upon the tops of their leaves; I will teach you how you may preserve them. Some spread a *Net* over the *Beds*, sustaining it half a foot above the surface: others stick little *Mills* made of *Cards*, (such as Children in play run against the winde with) and some make them with thin *Chips* of *Firre*, such as the *Comfit makers* boxes are made withall, tying to the tree or *Pole* which bears it some *Feathers*, or thing that continually trembles; this will extremely affright the *Birds* in the day time, and the *Mice* in the night; for the least breath of winde will set them a whirling, and prevent the mischief.

There breeds besides in these *Wormes.* beds a winged Insect, and *Palmer worms*, which gnaw your seeds and sprouts: To destroy these *Enemies*, you should place some small vessels, as beer glasses, and the like, sinking

ing them about three fingers deeper then the surface of the *bed*, and filling them with *water* within two fingers of the *brim*, and in these they will fall and drown themselves as they make their *subterranean* passages.

Large sided
cabbages.

The *large sided Cabbages*, shall not be sowne till May, because they are so tender, and if they be strong enough to be removed by the begining of *July* they will head in *Autumn*: To my *Gusto* there is no sort of *Cabbage* comparable to them, for they are speedily *boyled*, and are delicate, that the very grossest part of them melts in ones mouth: If you eat broth made of them, *Fasting*, with but a little *bread* in it, they will gently *loosen* the belly, and besides, what ever quantity of them you eat they will never offend you; *Bright*

tis a sort of *Cabbage*, that I can never sufficiently commend, that I may encourage you to furnish your *Garden* with them rather then with many of the rest.

Of the *White headed Cabbage*, ^{VV}White cabbage. those which come out of *Flanders* are the fairest and of these one of the *heads* produced in a rich mould hath weighed above *fourty pounds*.

Those of *Aubervilliers* are very free, and a delicate meate.

There is another sort of *Cabbage* streaked with *red veines*, the stalk whereof is of a *purple colour* when you plant it, and they seem to me, the most naturall of all the rest, for they *pome*, close to the ground and shoot but few leaves before they are headed, growing so extreemly close, that they are almost flat at the top.

The

Red cab-
bage.

Pesumed
cabbage.

The *red Cabbage* should likewise have a little place in your Garden, for its use in certain diseases.

There is yet another sort of *Cabbage*, that cast a strong *musky* *Pesume*, but bear small *heads*, yet are to be prized for their excellent odor.

The *pale tender Cabbages* are not to be sown till *August*, that they may be removed a little before the *Winter*, where they may grow and furnish you all the winter long, and especially during the greater *Frost*, which do but soften, mellow, and render them excellent meat.

* A long
excellent
cabbage.

They plant also all those *Italian* kinds, of which the * *Pancalin* are most in esteem, by reason of the perfum'd relish.

Planting.

To plant all these sorts of *Cabbages*, the ground deeply trenched and well dunged *beneath*; you shall tread it out into beds of four foot large and within a foot of the margin

you shall make a small *trench*, four fingers in depth, and of half a foot large, *angular* at the bottom, like a *Plough-Furrow* new turned up: In this *Trench* (towards the Evening of a fair day) you shall make holes with a *Setting stick*, and so plant your *Cabbages*, sinking them to the neck of the very tenderest leaves; having before pared off their *Tops*. Place them at a convenient distance, according to their bignesse and spreading; then give them diligent *Waterings*, which you shall pour into these furrowes only; since it would be but superfluous to water the whole bed.

A man may *transplant* them confusedly in whole quarters, especially the *paler* sort, for the frosts; but it is neither so commodious as in *beds* for the ease of watering them, nor for the distinction of their *species*: Be carefull to take away all

all the dead leaves of your *Cabbages*, as well that they may look handsomely, as to avoid the ill *sents* which proceed from their corruption, which breeds and invites the *Vermine*, *Snaile*, *Frogs* and *Toads*, and the like which greatly endamage the *Plants*.

Seed.

When their *heads* and *pomes* are formed, if you perceive any of them ready to run to *seeds*, draw the plant half out of the ground, or tread down the *Stem*, till the *cabbage* inclines to one side, this will much impead its *seeding*, and you may mark those *Cabbages* to be first spent.

For the *seeds*, reserve of your best *Cabbages*, *transplanting* them in some warm place, free from the *winter* winds, during the greater frosts, and covering them with *Earthen Pots*, and warm soyl over the pots: But when the weather is mild, you may sometimes shew them

the *ayr*, and *reinvigorate* them with the *sun*, being carefull to cover them again in the evening, least the frost surprize them.

Others you shall preserve in the house, hanging them up by their *rootes* about a *fournight*, that so all the *water* that lurks amongst the leaves may drop out, which would otherwise rot them. That season past bury them in ground half way the *stalk*, ranging them so neer as they may touch each other.

For those which arive to no *head* you need only remove them, or leave them in the places where they stand, they will endure the *winter* well enough, and run to *seed* betimes.

When the *seed* is ripe (which you will know by the driness of the *swads* which will then open of themselves) you shall gently pull up the *Plant*, drawing it by the *stalks*, and lay them aslope at the foot

foot of your *Hedges* or *walls* to dry, and perfect their maturity: but it will not be amiss to fasten them with some small twig of an *Ozyer*, for fear the *winde* fling them down, and disperse a great deal of the *Seeds*.

Season of
sowing.

In *August* you shall sowe *Cabbages* to head, upon some bed by your self, there to passe the *winter*, as in a *Nursery*, till the *Spring*, when you must plant them forth in the manner I have already taught: and by this means you will have heads of *Cabbages* betimes, especially provided that you be careful in ordering them.

Insects.

There are several little *Animals* which gnaw and indammage *Cabbages*, as well whilst they are young and tender, as when they are arrived to bigger growth; as a *green hopping Flie*, *Snails*, the great *Flea*, &c. The best expedient I finde to destroy these

is, the frequent watering, which chaces them away, or kills them: For during the great heats, you shall see your *Cabbages* dwindle and pine away, every day importun'd by these *Animals*.

At the full of the moon every Moneth, if the weather be fair, it is good to sowe your *Cabbages*, that you may prevent the disorders, which these *Devourers* bring upon them: and you may do it without expence, by sowing them upon the borders under your *Fruit Trees*, which you must frequently dig, and besides the waterings which you must bestow upon your young *Plants*, will wonderfully improve your *Trees*.

There are a curious sort of *Cabbages*, which bear many heads upon the same stalk, but they are not so delicate as the other.

When you have cut off the heads of your *Cabbages*, if you will not expare the *Trunk*, they will produce small

small sets, which the *Italians* call *Broccoli*, the French *des Broques*, and are ordinarily eaten in *Lent in Pottage*, and * *Intermesses* at the best Tables.

* Small dishes of severall things which stand twist the greater to garnish the table.

Lettice.

There are almost as many sorts of *Lettuce* as there be of *Cabbage* and therefore I have ranged them together in the same chapter.

For such as *harden* and grow into heads we have the *Cabbage-Lettuce* and a sort that beares divers heads upon the same stalk.

The *Cockle Lettuce*, the *Genoa Roman* and the *curled lettuce*, which pome like *Succory*.

Others that grow not so close, a sort of *curled lettuce* and severall other species: Others which must be bound to render them white, as the *Oake-leaved*, the *Royal Roman*.

Sowing.

Lettuce may be sown all the year long, *Winter* excepted: for from the time that you begin to sow

upon your first *Bed* (as I have described it in the *Article of Melons*) to the very end of *October*, you may raise them.

To make them pome and head like a *Cabbage*, you shall need onely to transplant them, half a foot or little more distant, and this you may do upon the borders, under your *Hedges*, *Trees*, and *Palisades*, without employing any other quarter of your *Garden*.

Transplanting.

During the excessive heat of the year, it will be difficult to make them head, unlessse you water them plentifully, because the *Season* prompts them to run to seed.

Those of *Genoa* are to be preferred before all others, by reason of their bignesse, and for that they will endure the *Winter* above ground, being transplanted; or you may make use of them in *Pottage*, and for that they furnish you with heads from the very end of *April*.

I

For

For such as do not come to head at all you need only sow them, and as they spring, to thin them (that is extirpate the superfluous) that those which remain may have sufficient scope to spread: some transplant them, but it is lost labour, the Plant being so easily raised.

Roman
lettuce.

Heading.

The Lettice-Royall would be removed at a foot or more distance and when you perceive that the plants have covered all the ground then in some fair day, and when the morning dew is vanish't you shall tie them in two or three several places one above another which you may do with any long straw, or ram-hemp, and this severall times, viz. not promiscuously, as they stand, but choosing the fairest plants first to give roome and ayre to the more tender, and by this means they will last you the longer: The first be

ing blanched, and ready, before the other are fit to bind.

If you would blanch them with more expedition, you shall cover every plant with a small earthen Pot fashioned like a Gold-Smiths Crucible, and then lay some hot soyl upon them; and thus they will quickly become white.

Lettuce-seed is very easily gathered, because the great heats cause it to spring sooner up than one would have it, especially the earliest sowne. Pull them therefore up as soone as you perceive that above halfe of their flowers are past, and lay them a ripening against your hedges, and in ten or twelve dayes they will be drie enough to rub out their seed betwixt your hands, which being cleansed from the husks and ordure, preserve, each kind by it selfe.

S E C T. IV.

Of Roots.

Roots.
Parsnep.

THe Red *Beet*, or Roman *Parsnep*, as the greatest, shall have the preheminance in this *Chapter*. They should be placed in excellent ground, well *soyl'd* and *trenched*, that they may produce long and fair *roots*, not *forked*; for if they do not encounter a bottom to their liking, they spread indeed at *head*, but have always a *bole* in the middle, which being very profound renders them tough and full of *Fibers* to the great detriment of their *colour*, which makes them despised. And therefore, if, to avoid the expence, you do not *trench* your *Garden*, you must of necessity bestow two *diggings* one upon another, as shall here teach you, a *diminution* only of *trenching*.

You must dig a *Furrow* all the length of your *Bed*, a full foot deep, and two foot large, casting the earth all at one side, then dig another course in the same *trench*, as deep as possible you can, without casting out the mould: afterwards sling in excellent *Dung*, fat and rich, which must lye about four fingers thick; and for this the *Soyl* of *Cows* and *Sheep*, newly made after *sothering* time is past, is the best. When this is done, dig a second *trench*, casting the first mould upon this *Compost*, and lay dung upon that likewise; then dig the *next*, and cast *Soyl* upon that, as you did upon the *first*, and so continue this till you have *trenched* the whole *Bed*. Your last *Furrow* will be but a single depth, for which you may consider of three expedients, and take that which best pleases you, and which will cost you least to fill; or else you may

fetch the earth which you took out of the first *trench*, and fill it up even, setting your *Level* on, or leaving it void to cast your *needs* into, where they will consume and become good soyl reserving so much earth as will serve to make the *Area* of the bed even, at every dressing which you give it.

This manner of *good husbandry* is what I would have described before in the first *section* of the former *Treatise*, when I spake of *trenching* the ground, when I promised to shew how you should better and improve your *Garden* at less charge, and this I esteem sufficient for the raising of all sorts of *pot herbs* and *pulse*.

The *winter* intirely past you shall sow your *Red Beets* either upon *Bees* making holes with the *setting stick* fourteen or fifteen inches asunder and dropping 3 *seeds* into every hole or confusedly, to be transplanted

sowing.

tho

those which are not *transplanted* be subject to grow forked, but those which you thus remove, grow ordinarily longer and fairer, because you will be sure to choose the *likeliest* plants.

In *removing* the *plants* you shall practise the same rule that I shewed in *Cabbages*, excepting only, that you cut not off the *tops*.

Remov-
ing.

A little before the *frosts* you shall draw them out of the ground, and lay them in the *house*, burying their *Rootes* in the *Sand* to the neck of the *Plant*, and ranging them one by another somewhat *shelving* and thus another *bed* of sand, and another of *Beets*, continuing this order to the last. After this manner they will keep very fresh, *spending* them as you have occasion, and as they stand, and not drawing any of them out of the middle or sides for choyce.

raising.

I 4

For

Seed.

For the *Seed* you shall reserve of the best and fairest *Roots*, which you shall *bury* as you did the rest, to *re-plant* in the *Spring*, in some voyd place neer the borders of your *fruit-hedges*; because there you may stop its growth, which the windes would overthrow by reason of its overlopping, and poize; unlesse it be sustained: except that you had rather place them in some *Bed*, where you must support them with strong stakes for the purpose.

The *Grain* ripe, pull up the *Plants*, and tye them to your *Pole-bedg*, that they may dry and ripen with the more facility: then rub it out gently 'twixt your hands, and be sure to dry it well to preserve it from becoming musty.

Carrots.

Carrots and *Parfneps* are to be governed like *Beets*; but are much more hardy, and easily endure the *Winter* without prejudice, till the *Spring*, when they run up to seed, and

and are then not to be eaten: and therefore you shall draw your provisions in the *Winter*, and preserve them for your spending, as you did the *Beets*.

There are *Carrots* of three colours, *yellow*, *white*, and *red*. The first of these is the most delicate, for the *Pot*, or *Inter-mess*: If you would have those that be very tender in *May* (as the *Picards* and those of *Amiens* have them, who put them in their *Pottage* instead of hearbs) you must *soyl* the ground, and prepare it by good dressing before *Summer*. In *August* you shall sowe at the decrease Season of the *Moon*: They will spring before *Winter*, and when you cleanse them from weeds, you must *thin* them where you finde they grow confusedly, since you need not *trans-plant* them as you do your *Beets*.

For the *Seed*, chuse the very prime and longest *Roots*; lay them all *Winter* in the *Cellar*, and set them

In the ground again at the *Spring* as you do *Beets*, that they may run to *seed*: and in case you leave any in the *ground*, they will easily passe the *winter* without rotting, and come to *seed* in their season: but it is best to draw them out, as I said, that you may cull the best for *propagation*; a Rule to be well observed in all sorts of *Plants*, if you be ambitious to have the best.

Salsifix.

Garden *Salsifix* is of two sorts, the common is of a *Violet* colour, the other is *yellow*: This is the *Salsifix* of *Spain* which they call *Scorsonera*, they are different as well in *leaf*, as in *flower*: For the *Violet* have their leaf like the small five rib'd *Plantine*, and those of the *Yellow* are much larger.

It is but very lately that we have had this *Scorsonera* in *France*; and I think my self to be one of the first: 'Tis a *Plant* abundantly more delicious then the common *Salsifix*,
and

and has preheminance above all other *Roots*, that it does not lye in the ground as other roots which become stringy and endure but a year: Leave these as long as you please in the *Earth*, they will dayly grow bigger, and are fit to eat at all seasons; though it yearly run up to *Seed*.

'Tis good to scrape off the brown crusty part of the *Rinde* (from whence they derive their name *Scorsonera*) and to let them soak a while in fair water before you *boyl* them; because they cast forth a little *Bitternesse*, which they will else retain, and that the common *Salsifix* is free of; which being simply washed, are boyled, and the *Skin* peeled off afterward.

Dressing.

There are two seasons of *sowing*; Season. in the *Spring*, and when the *Flower* is past; letting the seed flye away: for the more uniformity they are sown in *Lines* upon *Beds*; four ranks

rankes on a *bed*: When they blowe you must *Raile* about your *bed* with stakes and poles like a *pole hedg*, for fear the *wind* breake their stalks and fling them downe, to the great prejudice of your *seed*. But the common *salsifix* does flower before the *Spanish*.

Seed.

To gather the *seed*, you must be sure to visit your *salsifix* four or five times a *day*, for it will vanish and flie away like the down or *Gossemeere* of *Dandelyon*, and therefore you must be watchfull, to gather all the *beards*, and taking them with the tops of your fingers, pluck out the *seed* (as soon as ever you perceive their *heads* to grow *downy*) which you shall put into some earthen pot (which must stand ready, neer the *bed*, that you may not be troubled to carry it in and out so often) covering it with a *tyle*, to keep out the raine, &c.

There

There are three sorts of *Radishes*. The *Horse-Radish*, the *Black-Radish* and the *Small ordinary eating radish*.

The *Horse-radish* is a grosse kinde of food, very common in *Limoges* amongst the poorer people, who diversly accommodate them, by *boyling*, *frying*, and eating them with *oyle*, having first cut them in *slices* and soaked them in *water* to take away their rankness: You may *some* them all *July* even to *three* lines, that in case the *first crops* do not prosper, the *other* may. They affect a *sandy* ground well soyled, and turned up two or three times, and so they will come very fair, there are some that are as big as a *twopenny loafe*: You must draw them out of the ground before the *frosts*, and conserve them in a warme place, as you do your *Turneps*.

For their *seed* you need only leave the fairest in the ground which will passe the *winter* well enough and

Horse-radishes.

Seed.

and produce you their *seed* in their season: but the most certain way is to *transplant* some of the *biggest* as soon as the hard *Frosts* are past.

The *Black Radish* is little worth, but they are raised as the smaller are.

Small radish.

Sowing.

The *Small Radish* or little *Rabbon*, may be sown at every decrease of the *Moon*, from the time you begin your hot *Melon-Bed*, to the very end of *October*. They are several wayes ordered: for if you desire them very fair, *transparent*, clean and long, you must when you sow your *Melons* in some part of the *Bed*, (whilst it yet remains warm) make *holes* as deep as your *finger*, three inches distant from each other. In every of these *holes* drop in two *Radish seeds*, and covering them with a little *sand* leave the rest of the *hole* open: thus they will grow to the whole length of your *finger* higher then otherwise they would have

have done, and not put forth any *leaves* till after they are come up above the level of the *Bed*.

When your *Melons* are *transplanted*, you may sowe them upon their *bed*, and in other open ground, by even lines.

Let the *first sown* run to *seed*, and gather them when you first perceive their *Swads* below to open and shead: then lay them to ripen and drie along your *Hedges*, as I instructed you before. The best *seed* which we have comes from the *Gardens* about *Amiens*; where amongst their low grounds they raise that which is excellent. At their first coming up, they appear like the *wilde*: but after the fourth or sixth leaf they grow very lusty, provided they be well watered.

There are several sorts of *Turneps* which I shall not particularize; I shall onely affirme that the lesser are the best, and most agreeable

to

to the tast, the other being *soft, flashy,*
and *insipid*.

You may *sow* them at *two sea-*
sons; at *spring*, and in the beginning
of *August*. All the difficulty is in
taking the *right time*, for if the
weather prove *wet*, the seed will
burst, and not *sprout* at all: If too *dry*
it will not *come up*, and therefore,
if you perceive your *first* season to
faile, you shall give them a se-
cond *digging* or *homing*, and *sow* a-
new. So soon as they come up and
have two or four leaves, if the wea-
ther be very dry, the *Ticquet*, or

Vermine. winged wormes, and the *flea*, will
fall upon them and devoure them,
and all your paines: therefore (as
said) if you see your first to have
failed, you must begin again.

To be excellent, they must not
remain above *six-weekes* in the
ground, least they become *worm-
eaten*, withered, ill meat, and full
of strings.

House them in *winter* in your *Cel-*
lar, or some other place where they
may be exempt from the *frost*, and
without any other trouble, save lay-
ing them in heaps, or bunches.

For the *seed* reserve the biggest, *Seed*.
longest, and brightest *roots*, which
you shall *plant* in the *ground* at *spring*,
and draw forth again when you
perceive the *Pods* to open; then set
them a drying, and afterwards rub
out the *seed* upon a *sheet*, expos'd the
remainder of the day to the *sun* to
exhaust their moisture; then, having
well cleansed it, reserve it in some
temperate place.

We will range *Parsly* also among *Parsly*.
the *roots*, though its leafe be the
most in esteem, and used in seve-
all dishes, serving oftentimes in-
stead of *Pepper* and *spice*.

When the *frosts* are past, you shall *season*.
sow the greater and lesser sort of
Parsly, the *Pennach't*, and the
curled, in ground deeply dug, and
well

well soyled that it may produce long and goodly *roots*. Sow your *seeds* upon your *beds* in each four *lines*, the mould made very *fine* and well raked: You may sow *Leeks* over them chopping them gently in with the *rake* only: when all is clear, cover the whole *bed* about two fingers thick with some *dung* of the *old bed* as we to amend the ground, as to preserve the *seeds* from being beaten out with the raine, your watering, and from bursting.

Dressing. Now since *Parsly-seed* lyes moneth in the ground, before it comes up, the *leeks* will have time enough to spring and be sufficiently strong to be removed, and when you pull them up for this purpose, it will serve as a second *dressing* and need ing to your *parsly*, and when by this means they are grown, you may thin them where you perceive the plants come up too thick, which will very much improve them.

You may cut the leaves when ever you have need, without the least detriment to the *plant*.

Leave the *roots* in the ground for your use, because they daily grow bigger and that even all the *winter* long, however you'll do well to take as many up as you conceive you may need, least when the earth is hard *frozen*, you can procure none in case of necessity.

For the *seed*, let one end of your *Seed* bed stand unpulled up till it is all ripe, which you must set a drying, as you did the others.

The *Skirret* comes of *seed* and of *plants*, but the best and fairest of *plants*; and of these, those which they bring from *Troyes* in *Champagne* are most esteemed.

To plant them, you must in spring (the ground well dug, and dressed) make four small *rills* on each bed, two fingers deep, then make holes with the *dibber* at half inch distance setting

setting in every hole two or three young *Slips*, which you may take from the old plants, being carefull to water them at the beginning.

Spending.

Draw them out of the ground according as you spend them, the rest which you leave will grow bigger and in their *season* produce their *seed*.

Rampions

Rampions, though it be a plant very agreeable to the *tast*, and which they have severall wayes of *dressing*: Yet I will not spend time in teaching you how to order them, since they grow wild in sufficient quantity, and are not worth the trouble of raising.

Jerusalem
Artichocks

Jerusalem Artichocks are round roots which come all in *knots* and are eaten in *Lent* like the *bottomes* of other *Artichocks*: they need no great ordering, and if they be planted in good ground they will flourish exceedingly.

Seed.

They are raised of *seed*, and planted in *roots*, bearing flowers like

like a small *Heliotrope*, in which there grows a world of *seed*. The *Physicians* say that the use of them is prejudiciall to the *health* and that they are therefore to be banished from good Tables Danger.

S E C T. V.

Of all sorts of *Pot-herbs*.

WE will begin with the white Beet or *Leeks* as being the *Pot-herbs*, greatest of all the *Pot-herbs*, and of which there is more spent then of any of the rest. Beet-leeks

The white Beet or Beet-Card (for so some will call it in imitation of the *Picards*, who really merit the honour to be esteemd the best and most curious *Gardiners* for herbs, before any other of all the *Provinces* of *France*: Be it that their soyle and *climate* produce more, or that they

Season,

Transplanting.

they are more industrious. Their *Hearbs* are a great deal more fair and large, then in other places. I have seen of those amongst them that have been of eight inches *Circumference*, or little lesse, and in length proportionable to their thickness) is to be sown at *Spring* when the *Frosts* are quite gone. You may make use of your *Hedge-borders* for this purpose, and when they come to have six leaves, you shall *transplant* them in ground that has been deeply *trenched* the *Autumn* before, and lain mellowing all the *Winter*. Before you remove them, soyl the ground very well, and then giving it another digging, turn the dung into the bottom, then taking them out of your *Nursery beds*, cut off their tops and *transplant* them in *quarters*, two ranges in a *Bed*, and a yard distant, making a small *Trench* or *Line*, as I shewed before, concerning removing of *Cabbages*

bages, which I forbear to repeat to avoid prolixity.

If you would have them abound in fair *Cards*, you must keep them well *hou'd*, *Weeded*, and *watered* when you perceive they need it.

You must not *cut* them when you *Gather* them, but pull them off from the *plant*, drawing them a little aside, and so you shall not injure the *stalk*, but rather improve those which remain: a little time will repair its *loss*.

Plant not those for *Cards* which you shall finde *green*, for they degenerate.

You may sowe them all the *Summer*, that you may have for the *Pot*, and to *farce* such as are tender: also at the end of *August*, which you may let stand all the winter as a *Nursery*, and *transplant* at *Spring*, which will furnish you with *Leeks* very early.

There is a *Red Beet* if you desire to have of them, for *Curiosity* rather than

red Beets

then for use, because they produce but small *Cards*, which being boiled, lose much of their *tincture*, becoming pale, which renders them lesse agreeable to the Palat, and the Eye, then the white.

Seed.

For the *Seed*, leave growing the whitest and largest, without cropping any of their leaves, which you shall support with a good stake lest its weight overthrow it, to the prejudice of the *Seeds* which would then rot in lieu of ripening. Two *Plants* are sufficient to store you amply, which you shall pull up in fair weather (when, by the yellownesse the colour you shall judge it to be ripe) and lay a drying, afterwards rub out the *seeds* with your hand upon some cloth, and cleansing from the *husks*, give it a second drying, lest it become *musty*; for being of a spongy substance, as the *Beets* are, it will continue a long time moyst.

The

There is another sort of *Beets*, which is called *Orache*, very agreeable to the taste, it is excellent in *Pottage*, and carries its own *Butter* in it self: it is raised as the former is, excepting only that you may plant it neerer, and needs no transplanting, 'tis sufficient that it be weeded, and houed when there is cause.

There are several kinds of *Garden Succories*, different in leaf and bignesse, but resembling in taste, and which are to be ordered alike.

Sow it in the *Spring* upon the borders, & when it has 6 leaves replant it in rich ground about 18 inches distance, paring them at the tops. When they are grown so large as to cover the ground, tye them up, as I instructed you before, where I treated of *Rom. Lettuce*, not to bind them up by handfuls as they grow promisingly, but the strongest & forwardest at first, letting the other fortifie. I remit you thitherto avoid repetition.

K

It

It is in the second Section, *Art. Lettuce*, where you will also finde the manner of whitening it under earthen Pots.

Blanching.

There is yet another fashion of *Blanching* it. In the great heats, when instead of heading you perceive it would run to seed, hollow the earth at one side of the *Plant*, and couch it down without violating any of the leaves, and so cover it, leaving out only the tops and extremity of the leaves, and thus it will become white in a little time, and be hindred from running to seed.

Those who are very curious bind the leaves gently before they interleave them, to keep out the *Grit* from entering between them, which is very troublesome to wash out, when you would dresse it.

Remember to couch them all one side, one upon another, as they grew being planted, beginning with that which is neerest the end of the

Bed, and continuing to lay them, the second upon the first, and the third upon the second, till you have finished all the ranges.

I finde likewise two other manners of *blanching* them for the winter; The first is at the first frosts, That you *tye* them after the ordinary way, and then at the end of eight or ten dayes, plucking them up, couch them in the bed, where you raised them from seeds, making a small trench cross the *Bed* the height of your *plant*, which will be about eight inches, beginning at one end. In this you shall range your plants side by side, so as they may gently touch, and a little shelving: this done, cover them with small rotten dung of the same bed: Then make another Furrow for a second range, in which order lay your plants as before, continuing this order till you have finish'd, and last of all cover the whole bed four fingers thick, with hot soyl fresh drawn

drawn out of the *Stable*; and in a short time they will be *blanched*. If you will afterwards cover the *Bed* with some *Mats* placed a slant like the *ridge* of a house to preserve them from the *rain*, they will last a very long time without rotting. When you would have any of them for use, begin at the *last* which you buried, and, taking them as they come, draw them out of the *ranges* and break off what you finde rotten upon the place, or that which has contracted any *blacknesse* from the dung, before you put it into your *Basket* for the *Kitchen*.

Houſing.

A second manner of preserving it, is, to *interre* it, as before, in *Rows* of *Sand* in the *Cellar*, placing the *root* upmost, lest the *Sand* rot in between the leaves, and you finde it in the *Dish* when they serve it. You need not here bestow any *Dung* upon them, it is sufficient that the *Sand* cover the Plant for

fingers

fingers high, and when you take it out for use, before you *dress* it, shake it well the *Root* upmost, that all the *Sand* may fall out from the leaves. Take them likewise as they happen to lye in the *Ranges*.

There is a kinde of *Succory*, which hardens of it self without binding, which is a small sort, but very much prized for its excellence.

For the *Seed*, leave of the fairest *Plants* growing, and particularly *Seed*. such as you perceive would *whiten* of themselves, and *head* without tying. Let it well *mature*, though it a little over ripen: since it is not subject to scatter and fall out as many others are. On the contrary, when being exceedingly dried, you shall lay it upon the *Barn-floor*, you shall have much ado, to fetch out the *Seeds* from the *heads*, though you thrash it with a *Flail*.

Endive.

Of *Endive* or wilde *Succory*, some of it bears a *blew Flower*, others a *white*, it is to be governed like the *Garden*, but with lesse difficulty: for you need only sowe it in a small *Rill*, weeding, hoving, and thinning it in due season.

Blanching.

Housing.

To *blanch* it, cover it only with reasonable warm *dung*, and drawing it out at the first appearance of *Frost*, keep it under *sand* in your *Cellar*, as you do other *Roots*: but first, it ought to be almost *white* of it self: The root is very much esteemed, which has made me dubious whether I should not have placed it amongst them, but I concluded it most properly reserved with the curled *Succory* in respect of their conformity, as well in growing, as in producing its *seeds*.

Sorrell.

Of *Sorrel* we have very many kindes, the *Great*, the *Lazy*, &c. for as much as one leaf is sufficient for *Pottage*, being so prodigiouly large

large, that they have some leaves seven inches broad and fifteen or eighteen long: It is a sort which has been transported out of the *Low-Countryes*, and I have had of the first.

A *second* kinde is another large *Sorrel* resembling *Patience*.

A *third* produces no *seed*, but is propagated from the small side-leaves, which it shoots when it begins to spread in the ground.

A *fourth* is the *Small Sorrel* which we have had so long in use.

A *fifth* is the *round-leaved Sorrel*, large, and small, which also does not *seed*, but is to be raised of the little *strings* with which it overspreads the ground, and by little *tendrils* which grow about the *plant*, and which you may take up in *tuffs* to furnish your beds withall.

A *sixth* is the *wild sorrel*, frequently found upon the *up-lands* and therefore not worth the paines to plant in *gardens*. K 4 Lastly,

Lastly, there is a *seventh* sort which bears a small *triangular* leaf called *Alleluja*, it is very delicate and agreeable by reason of its *acidity*, like the other *sorrel* for taste but excellent in *pottage*, *Farces* and *Sallades*, as being endowed with the same *qualities* and relish of the other *sorrels*.

Sowing.

You may sow all those sorts which produce seed, after the *frosts*, in narrow *rills*, four in a bed, but be diligent to *weed* it, lest it be overgrown; when it is a little strong *thin* it a little, that it may the better prosper, and if you please, you may furnish other *beds* with what you take away. But it is the best way if you would *transplant* it, to gather of the strongest, and at the beginning of *Autumn* or *Spring* make borders a part: They doe well either way, continue long in perfection, even till ten or twelve years. But then it will be fit to remove

Trans-planting

move it, because the ground will be weary of being alwayes burthened with the same *plant*, and delights in diversity: besides the *rootes* crowding and pressing one another, cannot finde sufficient substance to nourish and entertain them.

They must be *dug* at least *thrice* a year, which should be at the entry of the hard *frosts*, you must shake some Melon bed *dung* upon them: The Soyl of *Poultry* is excellent and makes it wonderfully flourish.

Dressing?

At this second *digging*, you shall *extirpate* what ever you finde grow scaring out of range by the sheading of *seed*, and *geuld* them also about, cutting off all the leaves and stalks neer the ground, before you cover them with the *dung*.

The *seed* is easily gathered from *Seed*: such as bear it, for it runs up at *Midd-Summer*, and when you see it ripe, cut off the stalkes close to ground, afterwards being dried,

it soon quits the *pouches*, cleanse it well and preserve it for use.

Patience. *Patience* must be ordered like *Sorrel*: The plant is not so delicious to the *Palate*, however one would have a *bed* of it, that your *Garden* may be compleat.

Borrage. The Vertues of *Borrage* recommends it to your *Garden*, though it impaire the colour of your *Pottage*, darkning it a little. The flowers of it are a very agreeable service, to garnish the *meats*, *pottages*, *Sallades*, and other dishes; since by reason of their sweetness, they may be eaten without any disgust.

Sowing. It is to be sowne in the *spring*, like other herbs, and may be left in the ground: their hardy *Roots* supporting the hardest *frosts*, springing a fresh in the *Spring*: The *Gardiners* of *Paris* pull up the whole plant, and sowe it many times in the year, to have it alwayes ready.

For the ordering of it, it is sufficient that it be gently bowed and weeded.

For the seed, let the fairest plants run, and when they are full ripe on the stalk, gather and save it. Seed.

Buglosse is to be govern'd like *borrage*, and therefore I will spend no more time upon it. Buglosse.

Chervill, besides what I told you before, that you should sowe it upon *Beds* to compose swaller *Salades* at the end of *winter*; It will be good to some new from moneth to moneth (though it be but little) that you may still have it fresh and more tender, then that which is old sowne. The borders of your wall-fruit and hedges may serve for this effect, forasmuch as it cannot prejudice your *Trees*, being so small, and requiring so little substance for its growth, and the small time of its *Sojourn* in a place.

You

Seed.

You shall let one end of your *bed* run to *graine*, which will amply suffice to furnish you, let it *ripen* well upon the *stalke* then pull it up or cut it, and dry it perfectly before you reserve it,

There is another sort of *Spanish Chervill* which is called *Mirrhis Odorata* whose leafe much resembles *Hemlock*: But very agreeable to the *tast*, having a *perfume* like the green *Anis*, and much pleasanter being a little chewed.

At the *spring*, when it makes a shoot from its old *stalke*, they cover it with small *dung*, and then with hot *soyl* over to choke it, that it may be fit for *Salads*; It is infinitely to be preferred before *Allisanders*, or the *Sceleri* of *Italy*.

Sowing.

You shall sowe it in *spring* in some place by it self, and till it be come up do nothing to it, besides clearing it of *weeds* as they *spring* up.

it being some times a whole year under ground.

The *seed* you shall gather in its season, and order it as you do the rest.

Allisanders are to be ordered as I now shewed you in *Spanish Chervill*, only the *seed* of it does not ly so long hid, and that it is not to be eaten till it be buried under the *dung*, or covered with pots like *Succory*.

Italian Sceleri shall be treated after the same manner: the shoot or *stalke* is that which is the most excellent in the plant, because it is so delicate and tender.

These three last plants, are not to be sowne every year, but preserve themselves in the ground during *winter* without prejudice.

Of *Purslaines* I finde four sorts, the *green*, the *white*, and the *Golden* lately brought us from the *Ilands* of

Allisanders.

Sceleri.

Sowing.

Purslaine.

of *St. Christopher*, which is the most delicate of all the rest; and lastly the small wild *Purslain* which the ground spontaneously produces and therefore least esteemed.

Sowing.

It is to be sowne at *spring* upon the bed, and all *Summer* long, to have alwayes that which is tender but first you must dig the earth well and thoroughly dresse it: sprinkle your seed as thin as you can, which is the more difficult to do, because the grain is so exceeding small, and when it is sowne, you shall cover it no otherwise, then by clapping the bed with the back of your spade. This done, water it immediately, that you make no holes in the bed, that it will come up speedily, provided that you ply it with refreshments at the beginning.

Trans-planting.

To be master of excellent seed you must transplant it, and thus you will produce goodly stalks to Pickles, and serve to put in your winter Salads, and in Pottage.

You

You shall perceive the graine to be ripe, when it lookes very black, seed. and then you shall pull up the plant, and lay it upon a Sheet to wither, and dry in the sun: But at night carry it in the same sheet into the house, and the next day expose it again, continuing so to do till it be all perfectly ripe, then rub it 'twixt your hands, and poure it into another sheet to dry thoroughly before you box it up. You shall set your plants a drying again for some dayes after, and they will furnish you with more seed which could not be gotten out the first time.

You shall finde that new seed is nothing so good to sowe as that which is two, three, or four years old.

Of *Spinach* there are three sorts: *Spinach*. The large which has not the leafe so pointed and prickly as the smaller, and the Pale, which makes up the third.

It

Sowing.

It would be sowne in the beginning of *Autumn*, that it may gather some strength before *winter*. If you perceive that it *springs* too fast, you may cut for *pottage*, and to make *tarts*, it will be a great deall tenderer then in *Lent* when it is chiefly eaten.

Season.

The manner of sowing of it is on *beds* in small *rills* four lines in a *bed*. When it is up keep it nearly *weeded*, and extirpate all such *tragling plants* as you shall find out of their *files*.

Seed.

Reserve a corner of your *Bed* for the *seed*, cutting off al the rest as you have occasion. At *Lent* pull up the *plant* quite for the use of the *Kitchen*, cutting away only the *roots*.

The *seed* is of two sorts, the *prickly*, and the *smooth and round* which produces the *pale* coloured and most delicate.

S E C T. VI.

Of *Beanes*, *Peas*, and other *Pulse*.

There are three sorts of great *Beanes*. Those which we call at *Paris*, *Marsh-Beans*, which grow very large, flat, and of a pale colour. Of *others* there are many lesser kinds like the *first* but a little *rounder*. And some there are lesse yet than these, and wholly different from the *first*, being almost exactly round, of a *gray*, or a little *reddish*-coulour. And these are such as they give to *Horses*, and which they grind for divers purposes.

I shall here only treat how the *great ones* are to be ordered, leaving the *small* as of small consequence, and shall shew you how different *mens opinions* are for the time and manner of sowing them,

Some

S E C T.

Sowing.

Some sowe them about *Advent* and hold that they shall have of the first ready to eat: Others stay till *Candlemasse*, and some will have them *frosts* first past: every man hath his particular reasons, because, say they, the *Flea* devoures their tops when they are in *Flower*. For my own particular (who alwayes loves to be sure) I stay till after the *frosts* are past, and I build my reason upon this; That the *season* is all in all; nor that I would dissuade any from soweing in *Advent*, or in *February*, but I would advise you to be sparing, and to reserve the greatest quantity for the *spring*, since it being necessary to sowe them in the best ground, and the lowest you have, it would be scarce fit to dig those two seasons, being more retentive of water then the lighter grounds,

Choyce.

Before you sowe them, make choice of the most healthy and

condition'd; then steep them a day or two in water wherein *dung* has been imbibed, this will cause them to flourish exceedingly, and advance their growth above ten or twelve dayes, and besides they'l not remaine so long in the earth before they come up, will greatly prevent the danger of *wormes*, and, being thoroughly soaked in the foresayd liquor, will participate of its good quality, which is to make them produce great abundance.

For their soweing, the ground ought to be dug and prepared before *winter*, and cleansed of *weeds*, then with the *houe* make a *furrow*, upon the side whereof, (and not at the *bottom*) drop your *beans* a little above halfe a foot asunder, then open another *trench*, and with the earth which comes out of that, cover your *first*, then a third, placing your *beans* as on the *first* and so continuing every *second furrow* to drop the

the *beans* : be careful to make you or bury them in your dunghil pit, or *trenches* as direct as you can, th^{at} in some other place distant from you may the better *hove*, *weed*, an^d your *beans*, lest they return back a-
crop them, without breaking the gain.

stalks, when you pass between them. Some of these *Beds* you must de-

Gather-
ing.

There are others, who after the time to be eaten young and green, have well dug and dressed the and not gather the *Pods* amongst the ground, tread it out into *quarter* whole *Crop* ; and when you have and plant their beans with a *Dibble* quite plundered a *Plant*, cut the but I most of all affect the first, *be stalk* close to the ground, that it may cause it makes the ground looser shoot up another, which will pro-
bout them.

duce its fruit in the latter sea-

Houing.

Whilst they are growing, an^dson.

that the *weeds* are ready to choke. For *seed*, let them drie upon the them, you shall *hove* and clean *stalks*, till both the *Pods* and they them carefully, without doing the are grown black ; then in the heat any harm ; and when they are proof day pull them up, and *thrash* ty strong, you shall observe that them out gently with a Flail, fan-
Flies and Gnats will even cover them out at your leisure.

Seed.

tops of their *spindles*, lighting up. Burn not the *Hame* which they the tenderest part of them, whic^h afford, though it makes excellent with your knife you may crop *ashes*, but cast it amongst your *Soyl*, and so carry away both the *tops* and let it rot there, for it will great-
the *insects*, casting your cuttings inly improve it : nay if you would a *Bushel*, and afterward burn them make your ground exceeding rich,
sowe

Hame.

sowe *beans* in it, and when they be
gin to lose their *blossoms*, dig them
in all together, *earth* and *beans*, with-
out minding your losse, for this sort
of *Soyl* is a wonderful improvement
of your land.

There are a great kinde of *Beans*
which are of a *red-brown* colour
but they are nothing so delicious as
the *pale*.

Haricots.

The small *Haricot* or *Kidney beans*
are of two sorts, *white*, and *coloured*
amongst which there are also some
white, but they are lesse and rounder
then the great white ones.

Sowing.

To commence with the *great*, you
shall sowe them in some *Bed* apart
four ranges in a *Bed*, that you may
the more commodiously *stick* them
then if they were sown confusedly
some of these also you shall desire
to be eaten *green*, leaving the rest
till they are dryer, and for *Sowing*
When you gather them be careful
not to break their *Stalks*, that the

may bear till it be withered to the
very root.

The *painted* and *coloured Beans*, Painted.
beans.
which are a lesser sort, are common-
ly sown in the open ground, newly
dug and raked over, without any
further care then what you take of
such seeds as are sown abroad in the
Fields, unlessse it be, that, eight or
ten dayes after they are come up,
you houe them a little, and then
touch them no more till they shoot
forth their *strings*, (which is about
the beginning of *July*) which you
must cut off, that the *Pods* may the
better prosper, which are below the
stalks, and to prevent, that in catch-
ing one to another (by over branch-
ing) they be not thrown down, and
so perish those which grow beneath,
instead of ripening them.

This kinde of *Bean* doth not re-
quire so strong a mould as the *Marsh*
Beans do, but rather a sandy.

They would be sown at the be-
ginning

Soyl.

Sowing.

ginning of *May*, and pulled up as the plants drie, threshing them forth as I spake before of *Marsh-beanes*: for if you gather them *greener*, you will be much troubled to finde a convenient place to drie them, they being so cumbersome, if you have plenty.

White.
streaked.
beanes.

As for the *white* which are riced, seeing they clime to the very top of the boughs, and continue long bearing, you shall do well to gather those *Pods* which, you finde drie, since they doe not ripen together, and to prevent two inconveniences, the first whereof is, that being past their maturity, the *pod* will open of it self in the heat of the day, and lose out their *beanes*, and the second that in case there fall any considerable *raines*, the *skin* of the *pod*s being over soaked, will cleave to the *beane* with a certain inseparable *glue* which it produces, indammaging the *beane* by a musty *finnow* which bespe-

the

them, and makes them very ill-favoured to the sight, and worse to the taste: and besides you will be constrained to *shail* them out by hand to the great losse of time.

You should separate and draw out all such as you finde *black*, mixed with *black* and *white*, forasmuch as they also become *black*, and in boiling darken and tinge the liquor.

But the *Red* are to be esteemed above all the rest, because of their delicatenesse, much surpassing the *white*, though they are most accounted of at *Paris*.

Of *Pease* there are found several *Species* very much different, viz. The *Hot-spurs* or *Hasties*, the *Dwarf*, the great *White Pease*, the *Black-eyed Pease*, great and small *Green*, the *Crown'd Pease*: and those without *Skins* of two sorts, the *Cicles* with, and without *Skins*, *Monethly Pease*, the *Grey Pease*, and the *Lanes*.

Peas. 1

L

Of

Of all *which* I think it not amisse to particularise in brief, their manner of ordering, though there be no great difficulty in the plant, yet for your better instruction.

Sowing.

There are three manners of sowing Peas. In *Beds* or *quarters*, making four or five ranges in each according to the *kinds* which you will *sow*: In *heaps* or *clusters*, and in *confusion*.

Hot-spürs

Hot-spürs and *Hasties*, would be sowne from *Candlemas* or a little after the great frosts.

Soyl.

Sandy ground is that which they most delight in to come early and if the place be something *high* and lie expos'd to the *South-sun*, it will exceedingly advance them, of which we have the experience about *Charenton* and *St. Maurice* neer *Paris*, from whence we have them very early, and all the secret is, in often hewing them which doth wonderfully advance them.

Sowing.

If you *sow* them in *furrows* and lines you will finde it very commodious when you come to dresse them, because you will finde room enough to stand and come at them between the *files*, without indamaging the *shoots*, and when they are growe to range them one upon another for the more convenient *hewing* them, which should be often reiterated, and gather the *cods* with more ease when they are ripe without hurting the plants.

If you *sow* them in *heapes*, plant them with the *Setting-stick*, or *dibler*, a full foot distance, and put six or eight Peas in every hole, they will come up and grow without Cumbring the ground, if you have the leasure to *bow* and dresse them sufficiently.

As for those which you *sow* *confusedly* upon the ground newly dug, or in *furrows* after the *Plough*, they will not require so much attendance, because

because they spread and display themselves on both sides, and cannot be *hou'd* above once, without great hazard of spoiling many of them with your feet.

Great
pease.

All sorts of great *Pease* (as the *White*, *Green*, *Crown'd*, those without *Skin*, and the *Ciches*) would be sown in *quarters*, and small *rills*, four ranges in a *Bed*, for the more commodious bushing them in two *ranks*, every *rank* serving to support two of *Pease*, and the greater kinde your *Pease* are of, the stronger and higher must your *Bushes* be; because they climb to the very top, producing *Cods* at every joynt; especially the greater kinde of those without *skins*, whose *Cods* grow eared, and are very weighty, shooting their branches at every joynt from the foot, every of which doth oftentimes bear as many *Cods*, as the *Master stalk* of the others. This is a sort of *Pease* which you ought much to esteem

Bushing.

for its deliciousnesse, and they may be eaten *green* with as much pleasure as *Radishes*. These are called *Holland Pease*, and were not long since a great rarity.

If you would have very fair *Pease*, you must sow them in rich mould, and *geld* them when they are grown about four foot high: but the mischief is, that being sown in a *strong* ground, they do not *boyl* so well as those which are produced in a light *sandy*, which is the only proper ground which they require to be in a right condition'd.

Mould.

You must not set your quarter of *Pease* so *bush'd* as that they may *intertwine* and intangle each other; but leave a void *Bed* betwixt two, to give *ayr* to your Plants, lest otherwise they suffocate, and rot at the bottom.

Distance.

You may employ these *interposed* *Beds*, by sowing any other sort of *roots* heretofore described, and which will

wonderfully thrive by reason of the refreshment which they will receive from the *shade* of the higher peas.

Gray peas

You shall also set a part some particular *beds* to be eaten *green*, and cause the *cods* to be gathered by some carefull person, who may have the patience to take them off handsomely, or else cut them from their *stalks* without injuring them, that thus relieving the plant from all its affords they may the longer continue.

Small peas.

For the smaller sort of Peas (as the *White, Green, Gray, Hasties, Dwarf,* and *black-ey'd*) you may sowe them after the *Plough* in open Field, for since they do not *branch* much, they never choak.

Sowing.

They may be sown in *two* fashions, either in ground newly dug and which has one dressing before *winter*: or under *furrow* that is, to say by sowing them upon the field, before you *Plough*, and then in making the

the *furrows* the peas slide in, and are covered with earth by the *culter*.

Pigeons.

This kind of husbandry is practised for *two* respects, the one to lodg them *coldly* when the earth is too light, and the other to preserve them from the *Pigeons*, for those which are onely *harrow'd* in upon the *superficies*, they scrape out like *Poultry*, and so devour the greatest part of your seed.

Houing.

There is also another method of sowing peas, in use amongst those of *Picardy*: They have a kind of flat *hou*, like those which the *Vignerons* use about *Paris*, where the *Vines* grow in a pale moist soyl, or in a *sandy*. This Instrument is very like their *hou's*, when they have done with them being too much worn at the sides, these they *round* to a point in the *middle*, or to make it more intelligible, they do very much resemble the *culter* of a *Plough*, and use it after the same fashion as

they plow the *furrows*, that is, without *ridges* or *pashes*, save only upon the *Lands* where it is divided 'twixt neighbour and neighbour.

With these, upon newly dug ground, cleansed of *weeds* and well dress'd, they make a *rill* or *tranche*, going backward and drawing the earth which separates it self on both sides: And in these *furrows* they sowe their *Pease* at a reasonable distance, and then beginning a second *rill*, the *Houe* covers that which was sown before. And so the third the second, till they have finish'd the whole *Plot*. This manner of Husbandry is very expedite, and commodious for their cleansing, without danger of treading upon them when they are grown. In this manner they sowe likewise all sorts of *Beans*, *Radisshes*, *Sorrel*, *Leeks*, and divers other *herbs*, some deeper then other, according to the nature and strength of the seed.

Monethly

Monethly Pease (so called because they last almost the whole Year, continually flourishing) must be sown in some place of your Garden well defended from the cold winds, that you may have *Fruit* sometimes.

They need no other curiosity about ordering then other *Pease*, only that they would be speedily cut being green, leaving none of them to *drie*; and as you perceive that any thing springs from them of which you have no hope it should produce *Cods*, to cut it off.

You must have a great care to water them, especially during *August*, and to shelter them with panels of *Reeds* or *Mattresses* during the excessive heats, to preserve them from the scorching *Sun*.

Lupins or *Taulpins* (so called because the *Mole* flies the place where they are sown) are a flat kind of *Pease*, round like

L. 5

like

Slave-peas.

like a bruised *Pistol bullet*. In the *Gallyes* they call them *Slave-peas*, because they are their chief sustenance : They are bitter of taste, and must be a long time soaked before they be boyled. They proceed from pods fastned to the stalk, like beanes, and are very full. In *Spain* they sowe whole fields of them for their *Cattell*.

Sowing.

They must be sown in furrows four fingers distant, and four files in a bed and will prosper well enough in ordinary ground.

Lentills

Lentils should be sown at the same season as *peas* in ground newly dug, but if it were prepared the winter before, they will be a great deal fairer. They affect *Sandy* mould, and are to be gathered being ripe, and may be bound in swaths : Thus you may leave them in the *barns* as long as you please unthrashed, because they are not so obnoxious to the mice nor to be worme-eaten as other *peas*

Mould.

which

which are continually gnawn as long as they remain in their *cods*, and therefore they must be thrashed out as soon as possible you can, for which reason some bringing them out of the Field in a fair day, thrash them in the very *Street* upon some spacious place expos'd to the *Sun*, which dos much contribute to their loosning : For there is a great deal of trouble in housing them and besides they will sweat as many other graines do, and Soften their *Cods* which makes them difficult to beat out : Notwithstanding you may House the *Gray Peas* to give your *Horses* in the *Hame*, which will whet their appetite, and much restore them if they be fallen in their flesh.

Thrashing

Housing

SECT.

S E C T. VII

Of Onions, Garlick, Chibols, Leeks,
Odoriferous Plants, and other Con-
veniences of a Garden, not compre-
hended in the Precedent Chapters.

Onions.

ONions are of three Colours, the
white, the Pale, and the Pur-
ple-Red: I say of three Colours, for
I do not conceive them to be of
three different Species, because they
are so alike in taste: but I referre
their qualities to the judgement of
the Botanists.

Sowing.

Besides your sowing of Onions
with Parsly as I shewed you before,
you shall sowe others upon a Bed
apart, and when it is grown as
big as a Hens quill, you may trans-
plant it in lines with a Dibler, that
you may have them very fair.

If you leave any upon the Bed
where

where you sowed it, 'twill diminish,
and rise out of the ground at the
Season, sooner then that which you
removed.

During the great Heat of Sum-
mer, it would run to seed, which
you must prevent by treading upon
the Spindle, which will stop its
carreer, and make the Onion the
fairer.

Seeding.

When you finde them out of the
ground, and that the leaf is become
very drie, as it uses to be in August,
then you shall take them quite out
of the earth, searching with your
Spade for every small head, letting
them dry upon the Bed, and after-
ward lay them up in some tempe-
rate place, and an ayr rather drie
then moyst.

Drying.

Housing.

For the seed, you shall choose
the fairest and biggest that you re-
served, and when the Frosts are past
plant them in Ground very well
syled, and clear from stones, which
is

Seed.

is the mou'd thy best affect. For this you may make use of the *hove*, rilling the *bed* where you would set them: not *long-mayes* but a *thwart*, and deep enough, then lay them in the bottom of the *rills*, half a foot distant and cover them by drawing the second trench and thus a third, and a fourth continuing the order till your *bed* be finished.

When it is in *seed* 'tis very Subject to be overthrown by the *wind* by reason of its weight, and the weakness of the spindle, which being easily bent or broken falls with the *head* to the ground, which rots the *seed* instead of ripening it, and therefore to remedy this, you shall *rail* the *bed* about (as I directed you concerning *Salsifix*) or else *stake* them from space to space, to which you shall tie them up, by four or five *spindles* together bending them gently to the *props* if it be possible without breaking them.

The *stalks* drie, and the *head* discor-

v. 5. ng.

vering the *seed* gives testimony of its maturity, and therefore you shall draw them up, and having cut off all their *spindles*, you shall lay the heads a drying upon some *cloath*, seperating that which falls out of it self upon the *cloath*, as the best conditioned: afterwards when it all is perfectly drie, rub the *heads* in your *hands*, and getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *heads* in bunches, and hang them up in your house, because they will both *keep* and *augment* in good nesse taking them only as you have occasion.

There is so great deceit in buying this *seed*, that I would advise you to use none but which is of your own growth, unlesse you have some intimate friend that will send you that which is excellent, to renew your store, for some *Merchants* sell it old, and so it can never prosper, or

life

else they scald it to make it swell:
To discover that which is good put
a little into a *Porrenger* of water,
and let it infuse upon the hot *Em-
bers*, and if it be good it will begin
to *Check* and *speer*, if it do not, its
worth nothing.

Chibol.

Chibolls of all sorts, from the
greatest to the *English-Cives*, are to
be planted in *Cloves*, four or five to-
gether, to make a *tust*, in distance ac-
cording to their bignesse, they requi-
ring no other care, then to be weeded
and cleansed, and, if you will, a little
clunged before the winter. Thus you
may let them continue in their *bed*
as long as you please, the *plant* con-
tinually improving by *Off-sets* which
it will produce in abundance.

Trans-
planting

However it will be good at every
three or four years end to take it up,
and plant it in another place, foras-
much as the ground is weary of
bearing perpetually but one sort,
and loses that quality which is most
proper

proper to the *plant*, rendring it lan-
guid and weak if it dwell on it too
long.

Garlick is to be orderd like *Onions*,
the best season is to *plant* it at the
end of *February*. The time of bruising
it, to make the *spindles knot*, is about
St. Peters in *June*, and to pull it out
of the ground, at *St. Peters* in *August*,
according to the old *Gardiners* *A-
dage*.

Garlick.

Planting.

Sow at *St. Peters* the first crop.

Your *Garlick* at *St. Peters* stop.

And at *St. Peters* take it up.

When you have amassed them
together you shall let them dry in
heaps upon the *bed*, and then in the
cool of the morning bind them up
with their own leaves, by *Dozens*,
and there let them passe the *Day*
in the hot sun, before you carrie them
in, hanging it to the beames of the
Sieling to keep it drie.

Pulling.

Houking.

Eschalots, or (as the French call them)

Appetites *Eschalots*.

Appeties, being a species 'twixt an onion and Garlick, and add a rare relish to a sauce, neither so rank as the one, nor so flat as the other) are to be ordered like *Chibolls*, planting the little *Cloves*, to make them greater, and in the moneth of *August*, you shall pull as many of them out of the ground as you desire to reserve, and hang them up as you did the *Garlick*.

Planting

Leeks,

Leeks are to be planted like *Onions*, and transplanted in files with the *dibber*, as deep as may be, that you may have a great deale of *white-stalke*; nor should you fill the *Trench* till a little after, and that they be well grown, this will augment their *blanching*. But besides this there is another way, and that is when they have done growing, to lay them in the *row* one upon another, leaving only the very *extremities* of their *leaves* out of ground, and

Blanching.

and thus what is covered will become *white*, and this does much lengthen the *plant*, one such *Leek* being as good as two others.

Seeds.

For the *seed*, reserve of the fairest and longest to *Transplant* in the *Spring*: and when they are run up, environ them with supporters and *Palisades* as you doe *Onions* to preserve their *heads* from falling to the ground.

When they are *ripe*, cut them off drie, and reserve them in *bunches*, or otherwise as you did the *Onions*.

Sweet and *Odoriferant Herbs*, and what other you ought principally to furnish your *Garden* withall as are proper for *Salades*, and for the service of the *Kitchen*, omitting the rest at your own pleasure, such as are *Galligale*, *Basil*, *Lavander*, *Southern-wood*, *Hyssope*, *Cassidonie*: *Baulme*, *Camomile*, *Rue*, and others. We will here discourse of

Herbs Odoriferant

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Herbs Odoriferant

of such only as you ought of necessity be provided.

Salad.

For Salads, *Balm*, *Tarragon*, *Sampier*, *Garden-Cresses*, *Corne-Sallet*, *Pimpinell*, *Trippe-Madame*, are such as we do ordinarily use together with those which I have described in the foregoing Sections, that salad being most agreeable, which is composed with the greatest variety of Herbs.

Some of these *Herbs* are to be sown, and others to be planted in roots and though they all for the most part bear seed, yet none so effectually as the rooted plants.

Corne salad.
Pimpinell.
Cresse..

Those which you are to sow are the *Corne-Salat*, *Pimpinell*, and *Cresses*, the rest are to be planted in roots: all of them passe the *Winter* in the ground without prejudice. And you may leave them as long as you please in the *Beds* where you sowed and planted them; without any farther

other trouble then to weed them and now and then dig up and cleanse the paths least the weeds overcome them.

The rest which you gather for the Kitchen, are *Thyme*, *Savory*, *Marjoram* and *Sage*, of both sorts, and *Rosemary*; all which plants are easy to be raised, and sufficiently furnish you.

Licoris.

We will not omit *Licoris*, to gratifie such as make use of it in their *Pisians*: but if you plant it in your Garden, Place it in some quarter where it may not prejudice it, for if it like the ground, it will *String* and goe a great deal deeper then the very *Couch* or *Dog-Grasse*, and put you to a world of difficulty to come at it in case you should resolve to extirpate it intirely.

There grows as good in all places of *France*, as any that they transport out of *Spain*.

To furnish your self with this Planting
tale

take rooted plants, and lay them half a foot in ground, it will need no other labour to make it thrive, but to preserve it well weeded and censed by stirring up the earth.

Thyme.

Thyme is both sown and planted; One Tuft will afford many slips, which you may set with the setting-stick, as you doe all sorts of cuttings.

Savory.

Savory is every year to be sown, and therefore be carefull to reserve the seeds, and the Herb also being dried, to serve in divers seasonings.

Marjoram

Of Marjoram there is the sweet, and the Pot-Marjoram. The first sort is very tender in winter, and therefore the Seeds thereof should be carefully preserved, to some of it every year: The Winter or Pot-Marjoram (which is a bigger kind) may be perpetuated where you please.

Sage.

Garden and Bastard-Sage grows well of slips or branches cleft off with

with Roots from the main Stems.

Rosemary is also planted of slips, and roots split from the old stock.

Rosemary.

Sweet-Fennel and Anis, which are plants to be sown and governed without much difficulty, are not to be forgotten in your Garden.

Fennel.

Satisfie your self therefore with these few instructions which I have given of odoriferous plants: The apprehensions I have of swelling our Volume has caused me to passe them so lightly over. There now only remains to conclude this Treatise the addition of some Plants and Shrubs which bear fruit, highly necessary to accomplish your Garden.

Strawberries are of four kinds. The white, the Large Red, the Capprons, and the small red wild Strawberry.

Strawberries.

Concerning these last sorts which are the small, you need not put your self to the trouble of cultivating them, if you dwell neer the woods, where they abound; for the

Plants.

Children

Children of every Village will bring them to you for a very small reward. And in case you be far from these pretty *Sweets*, you may furnish some small carpets of them on the sides of some of your *Alleys* without other care or pains then to plant them, sending for such as are in little *sods* from the places which naturally produce them, or else you may *sow* them, by casting the *water* wherein you wash the *strawberries* before you eat them, upon the foresaid *Beds*.

Beds

For the great white *straberries*, the *red*, and *Claprons* you shall plant in *Borders*, four ranges in a *border* or *Low-bed*, which must have a path between, of a foot and half at least.

The best *plants* are such as you take from the *strings* which they make during all the *Summer*, and to put three *plants* in every *hole* which you

Season.

shall make with the *dibber*. The best *season*, is to plant them in *August*, when their *strings* are lusty, and have

have taken *roots* by their *joynts*, forming a small *plant* at every *knot*.

To order them well you must *dresse*, *weed* and *loosen* the mould about them very dilligently, and to have fair and clear *Fruit* you shall stick a small *prop* to every *plant*, to which you shall bind their *stalks* with a *straw* and by this means, besides that your *fruit* will prove much fairer, *Snails*, *Toads*, *Frogs*, and other noxious *animals* will forsake them, for want of covertures, which they would not do if the whole *plant* lay upon the ground, where they fail not to eat a good part of them, ever attayning the fairest.

Proping.

When your *Strawberries* shoot their *strings*, you must *castrate* them and leave them none but such as you reserve to furnish you with *plants*.

Stringing

And you shall every year renew some of your *beds*, ruining such as are above four or five years old, as beginning

Renewing

M

ginning

Dressing. ginning then to impair of their goodnesse and vertue.

It will be convenient to strew them over with some *Melon-bed dung*, a little before the great frosts, which will much improve them, cutting off all their *leaves*, as I taught you concerning *Sorrell*.

Soyl.

The *Soyl* which they most affect is rather a *sandy* then a *stiff*, and therefore you shall make choyce of that part in your *Garden* for them which most approaches this mixture.

Strawberries in Autumn.

If you desire to have *strawberries* in *Autumn*, you shall only cut off the first *blossomes* which they put forth, and hinder their *fructifying*, they will not fail of *blowing* anew afterwards, and produce their *fruit* in the latter season.

Raspis.

Raspis are of two Colours, the *white* and the *Red*: You must plant *rooted-sets*, which you may *split* off into many from a good *stem*: They are

are to be planted four fingers distant from one another in an open trench as deep as your *spade-bit*, as I have described it in my discourse of a *Nursery*, whither I referr you for more brevity.

Besides the former labours, they *Pruning.* will only require that you free them of their *dead wood*, and clear them of the suckers which they shoot up in the *paths* between their ranges: But if you perceive that notwithstanding all *this*, they *spring* too fast as to endanger their *choaking*, you shall succor them by *pruning* off the new *sets*, and *sparing* the old, as the most *ingenuous* and fruitfull.

Of *Gooseberries* there are two *Goosberries.* kindes, the *great-large* and the *small white* ones which are *thorny* and full of *prickles*: Others *Red*, *White*, and *Perled*, without *Prickles*, which in *Normandy* they call *Gadelles*.

They are all of them to be Plant-

ed, and governed like *Raspis*, and therefore I proceed no farther.

Champignon. *Champignons*, and all other kinds resembling them to which the *Italians* give the common *Apellative* of *Fongi*, we distinguish in our language, naming some of them *Mushrooms* of the woods, which
Choyce. *rests*, and are very large. And are such as grow by the borders and skirts of great *For-Mushrooms* of the *Meadows*, and sweet *Pastures*, which are such as grow frequently where the *Cattell* feeds, and seldom flourish till after the first fogs of *Autumn* are past. These last are those which I Esteem the best of all, as well because of their beauties and whitenesse above, as for their *Vermillion* beneath, add to this their agreeable sent, which are wanting in the other. The *Garden Mushrooms* which are ordinarily grow upon the *beds*, and those which do not appear before the be-

ginning

ginning of *May*, hid under the *mosse* in the woods from whence they seem to derive their name of *Moush*, or *Mousserons*.

Of all these species there is only the *Bed-mushrooms* which you can produce in your *Garden*, and to effect this, you must prepare a *bed* of *Mules* or *Asses* soil, covering it over four fingers thick with short and rich *dung* and when the great heat of the *bed* is qualified, you must cast upon it all the *sparings* and *falls* of such *Mushrooms* as have been dressed in your *Kichen*, together with the *water* wherein they were washed
Dressing: as also such as are old and wormeaten, and a *bed* thus prepared will produce you very good, and in a short space. The same *bed* may serve you two or three years and will much assist you in making another.

If you poure of this *water* upon your *Melon-beds*, they may likewise furnish you with some. But I had

M 3

almost

Product-
on.

almost forgotten to inform you, that there are certain stones, which being placed in the *dunghill*, have the vertue to produce them in a little time, and that there are some curious persons which have of these stones, to whose better experience I recommend you.

Morilles

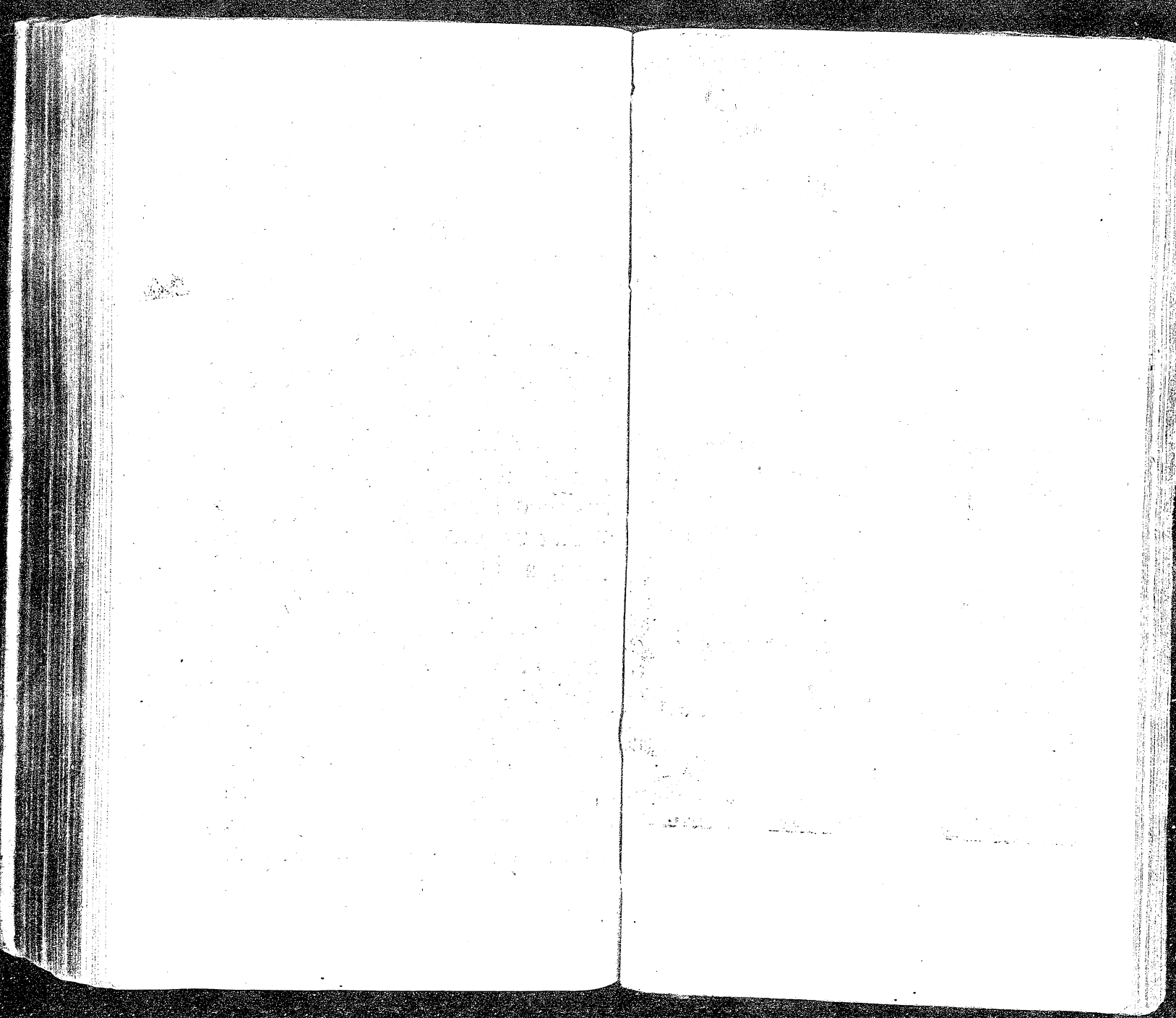
Concerning *Morilles*, and *Truffs*: the first whereof is a certain delicate red *Mushrum*, and the other an incomparable kind of round russet excrescence which grows in drie ground, without any stalk, leafe, or fibers to it, and therefore used to be found out by a hog, kept and trained up in the mysterie: there are but very few places which do naturally produce them.

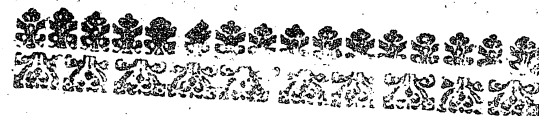
Conclu-
on.

And thus I presume to have sufficiently instructed you, in all things which are necessary to be cultivated in *Gardens*; at the least, what is commonly eaten and in request in our *Parisien France*. Other *Provinces* have other plants, the spoyle where-

whereof they afford us so good cheap, that it is not worth the while to husband them: as for Instance, *Capers*, &c. not but that they prosper very wel in these parts; but they are troublesome and require a large compasse, for a small crop, flourishing better amongst the stones of some ancient *Ruine*, then in any other place: Tis too great a subjection to gather their blossomes, and to *Pickle* them in Salt, and would cost you more then you may buy them for of the *Oyl-men*.

Let us Conclude this discourse then, and hasten to shew you how the fruits of the *Garden* are to be Conserved in their *Naturall*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs* and your *Pulses* are disciplind in the two former *Treatises*.





AN
APPENDIX
TO THE
Former Treatises.

SECT. I.

*Of the Manner how to conserve Fruits
in their Natural.*

There is nothing which doth *Conserv-*
more lively concern the *Sen-* ing of
Fruits then in the depth of *winter* to Fruits in
behold the *Fruits* so fair, and so good, their Na-
yea better, then when you first did, turall.
gather them, and that then, when
the Trees seem to be dead, and have
lost all their *verdure*, and the rigour
M 5 of

Raspis.

of the *Cold* to have so despoyl'd your *Garden* of all that imbellished it, that it appears rather a *Desart* then a *Paradise* of *Delices*: then it is (I say) that you will taste your fruit with infinite more *gust* and contentment, then in the *Summer* it self, when their great abundance, and rarity, rather cloy you then become agreeable. For this reason therefore it is, that we will essay to teach you the most expedite, and certain means how to *conserve* them all the *Winter*, even so long, as till the *New* shall incite you to quit the *Old*. For it is just with *Fruits* as it is with *Wines*: those which we drink first are the more delicate and juicy; and those which we reserve for the latter part of the year are more firm and lasting: both excellent in their *Season*: But so soon as the *New* are made, and fit to pierce, we abandon the old, which we before esteemed so agreeable. In like manner

ner it is, so soon as the new *Fruits* approach to their *maturity*, we forsake those of the year past; and one dish of *Strawberries*, or *Cherries*, (though never so green) or forward *Pears*, shall be preferred to the best, and fairest *Bon-Chrestien* which you can produce.

To pursue then our first intention. Conservatory. It will be necessary to choose some place in your house the most commodious to make your *Reservatory* or store-house, which should have the windows and *overtures* narrow to Fabrick, prevent the extreamity both of heat and the cold: these you shall allways keep shut, and so secured from the *ayr* as only to afford you Situation a moderate light, which you shall also banish by closing the wooden shutters when you go out: And indeed were there none at all, and that the door to it were very straight, and low, it would be the better keeping it shut so soon as ever you are entred. Such

Such a place designed for your store, you shall build *shelves* about, and (if the room be capable of it) that the middle be to lay *fruit* in *heaps*, such as are the most common and destined for the *Servants*, and if it be not wide enough, it shall suffice to *shelve* it three parts and leave the fourth for the *heaps*.

Shelving.

Let your *shelves* be layd upon *brackets* of wood or Iron very strong because of their *charge*: two of them side by side, two foot broad: Which you must ledg with a small *Lath*, to keep the *fruit* from rowling and falling off: but let none of these *shelves* be within a yard of the *floor*, that you may place the best rare *fruit* under them, seperating and distinguishing them according to their kinds: but you may continue the *shelves* upward to the very *Ceeling* placing them about nine or ten inches asunder. And for the more convenience you should have a small light

light frame of steps by which you ascend and reach to the uppermost *shelf*, when you would visite your *fruit*: a *ladder* being nothing so convenient, wearying the *feet*, and more subject to fall.

The season of Gathering your *winter-fruits* being come, which you shall discover by many *indications*, as when they begin to drop off themselves, which commonly happens after the first rains of *Autumn*, when the Tree being sobb'd and wet, swells the wood, and loosens, the *fruit*: Or when the first *frosts* advertise you that it is time to lay them up: or (to be more certain) at the decrease of the *Moon* in *October* (thus for the *Pears* and *Apples*) begining to gather the *softest* first, and finishing with the *harder*, that they may have the more time to perfect their maturity.

There are some *fruits* that are only to be eaten ripe as the *Grosmenil-pear*.

* *Corme*,

Season of Gather-
ing fruit.

Pear.

* A kinde
of hip, a
round red
berrie, Cor-
mes is a
fruit fashi-
oned like a
pear and
so be rotted
like a Med-
lar.

Medlars.

Baskets.

Fallen
fruit.

* *Cormes, Services, Azerolls*, and the like, which you shall leave up-
on the Tree till you perceive by
their falling in great numbers, they
admonish you to gather them.

Medlars are to be gathered about
St. Lukes, according to the proverb.

When you gather your *Fruits*,
you should be provided with strong
ozier *Baskets*, to be born full be-
twixt two men, and you shall put
a little *straw* at the bottom, lest the
weight of the uppermost *bruise* the
undermost against the *basket*.

You shall as you gather your *fruits*
separate the fairest and biggest
from the midling and such as are
fallen off themselves, or as you have
thrown down in gathering the o-
thers, putting each sort in a *basket a-*
part: I speak not here of the smallest
and the *crumplings*, for I suppose you
discharg'd your *Trees* of them be-
fore, so soon as you perceived that
they did not *thrive*, to give the
more

more nourishment to the rest. The
worm-eaten Apples should be put also
amongst those which are *fallen* to be
spent first.

As fast as you gather your *fruits*,
you shall carrie them into your store-
house, and range them upon your
shelves so as they may not touch one
another, putting a little *straw* all un-
der them, and in like manner di-
stinguishing the fairest and biggest
from the lesser upon several *shelves*
and heaping up the *worm-eaten* and
fallen, as I but now directed you.

As touching the *Bon Chrestien* Bon-
Pears, they are more curiously to be
gathered then the rest, for the
stalkes of such as are very fair and
well coloured, *red* at one side and
yellow at the other, should be sealed
with *Spanish wax*, to preserve their
sap from *evaporating*: this done,
wrap them up in *drie papers* and
put them in a *Bushell* or a *Box* well
covered, that they may grow *tawny*
and

and *mature* being thus shut up.

You shall Practice the same upon the *Double-flowere Pear*, the *Cadil-lace*, the *Thoul*, and others which are grafted upon the *Quince*, and which receive their *colour* from the *Tree*: For as for those as are grafted upon the *Pear-stock*, they commonly continue *Green*; and therefore without any farther trouble, you need only range them upon the *shelves*, as you did the rest.

Cabiner.

Those that are very curious have a *Cupboard* which shuts very close, in which they reserve their *Bonne Chrestiens*: This *Cupboard* is furnished with *shelves*, upon every of which are fastned small quarters of wood, which are laid cross like a *grate*, every *square* neer as big as the greatest *Pear*. Upon each of these *squares* they lay a *Pear* by it self, for fear lest they should touch; and that if any of them should be perished, it do not infect its neighbour. This

This *Cupboard*, they keep very close, pasting pieces of *Paper* about the *Key-holes*, to keep out the *ayr*, and never open it, save when they would take out fruit, and this closing them up does give them a most excellent colour: but before they thus shut them up, they leave the *Pears* five or six dayes in the *Baskets*, wherein they were brought out of the *Orchard*, that they may have time to *sweat*.

Those *Fruits* which are to be eaten *ripe*, should be layed in *heaps*, and if they do not *mellow* fast enough to your desire, you shall put them into a *wheat-Sack*, and shall jumble them together betwixt two, this *Concussion* one against the other will exceedingly advance their *maturity*. Ripe fruit.

Your *Muscat grapes* of all colours, *Grapes*, as the *Chasselats*, *Bicane*, and *Rochel* *Grapes*, or others more ordinary, are to be preserved several ways, either singly

singly ranging them upon straw or hanging them in *Sieves* up to the Ceiling, covering them over with *paper* to guard them from the *dust*, or barrelling them up with *Oat-Chaff* or in a tub of *Althes*, or which is best, hanging them by their ends (not stalks) in your forementioned Cub-board.

To keep
them.

I pretermitt severall other curious wayes of keeping *Grapes*, as when they are in *Flower* to put the *Clusters* into a *Glasse-Violl*, and when it is *Ripe* cut it from the *Vine*, and seal up the stalk, but it must so hang as that none of them touch the side of the *Glasse*, and then close the mouth of it with *soft wax*, to keep out the *Ayr*, this will preserve the *Cluster* till *Christmas*.

There are divers other means which I omit because they are altogether unprofitable, troublesome and expensive.

and though I have not before taught

you

you how you may store your self with these *Muscat-Grapes* of all *Colours*, it is not out of ignorance, for I am abundantly furnished with them; But because it is a *plant* which is to be governed like the other *Vines*, I referr it to my *Vignerons*, who have from their *Youth* been accostomed to the ordering of *Vines*, their experience instructing them in those necessary *subjections* which a *Gardner* would never observe, with so many *precautions* as they are obliged to do, especially in *planting* and *pruning* them, which are the onely things I instruct them in, and am well satisfied.

I shall tell you upon this occasion, *Vermine* that all sorts of *Flies*, and *Bees*, *Wasps*, &c. *Dormise*, and *Rats*, are exceedingly licorish of these *grapes*, when they are ripe, to prevent which you shall place some *clove* of *Garlick* half hid in severall places upon the *poles* which support them, neer

Aspect.

neer the *Clusters*, and the very *Sent* thereof will chase them away.

The fullest aspect of the *Meridian Sun*, and shelter of some *wall*, is the onely place that the *Muscat* and *Precoce Grape* affects.

Rotten fruit.

To conclude this *Section*, I will advise you to visit your *Conservatory* often, that in case you finde any of the *Fruits rotten*, you take them away; for they spoil all that they touch: but if you perceive any one that the *Mice* have begun, stirre it not from the place; for as long as any of that single *Fruit* remains, they will never *attaque* another: In the mean time set a *Trap* to catch them, for to let *Cats* in, they will disorder your *Fruit*, and leave their *Ordure* amongst the *heaps*, and upon the *Shelves*.

Mice.

Cats.

SECT. II.

Of Dried Fruits.

Here are divers *Fruits* that we drie in *Ovens*, which in ^{Dried fruit.} hotter Countreys they drie in the *Sun*, as in *Provence* the *Prunella's*, in *Languedoc* *Raisins of the Sun*; but since the *Cold* of our *Climare* obliges us to make use of the *Oven*, I will here describe in particular, how each of them ought to be dried.

Beginning then with *Cherries*, ^{Cherries.} *White, Hearts*, and the *Preserving Cherries*, as with the first which the *Season* prescribes us. Chuse such as are very ripe, fair, fresh, and not bruised: you shall spread them upon *Lattices*, or *Hurdles* made

SECT.

made of wicker, ranging them one by another, as handsomely as you can, without suffering them to lye one upon another, with their Stones and stalkes then put them into the Oven which must be of a temperate heat. Such as it usually is after the household bread is drawn. and then leaving them as long as any heat remains, you shall take them forth turne them, to the end they may perfectly dry: after this you shall heat the Oven again, putting them in, and repeating this course till they are sufficiently dried to be kept, then let them cool in heap a whole day, and afterwards binding them up in small bunches, reserve them in great * round Boxes exquisitely shut.

* They call them in France Busshell. boxes, being of that shape and containing about half a Busshell. Plum.

Plums are to be dried like Cherries when I speak of *Abricots*. Boile very ripe gathered, the best some skins well with a little water, this purpose are such as are fallen and strain it through a cloath, and the Trees, for they are most fleshy this juice (which be in the confidence of a syrupe infuse your plums as often

then those which you shall gather, which retaine alwaies some verdure upon them.

The very best to drye are to be chosen, as the *Imperial*, *Date*, and *St. Catherine*, *Diaper*, *Perdrigon*, *Cytrops*, *Prunella*, *Mirabolan*, *Roche-Corbon*, *Damasks* of all sorts, and the *St. Julian* for ordinary spending.

If you desire to counterfeit *Prunellas*, you must make choyce of the fairest of your *Plums*, as the *Perdrigon*, the *Abricot plum*, * *Egg-d'oeuf*, a *Plum* so called.

peele them without a knife, drawing them by the skin which will easily quit the plum, if it be thoroughly ripe, then stone them without breaking the fruit, as I shall hereafter instruct you when I speak of *Abricots*. Boile some skins well with a little water, and strain it through a cloath, and this juice (which be in the confidence of a syrupe infuse your plums as often

Often as you set them into the *Oven*, flattening them every time: If your *Liquor* be not thick enough, you shall add to it of the juice of *white Corrinths*, very ripe, which will render your *Syrup* sufficiently thick. You may also (if you please) add some *Sugar* to them, they will be excellent, and require less drying.

The *Provençals* instead of setting them in the *Oven*, stick them upon *Thorn* branches, one upon each *Thorn*, and so leave them to drie in the *Sun*.

Peaches.

Peaches are to be ordered after the same manner as *Plums*, excepting that they must be gathered from the *Tree*; for those which fall, besides that they are *over-ripe*, they will have such *Bruises* as will hinder their *drying*, without great trouble, and will be very disagreeable to the *taste*: Before you *stone* them, you shall set them once into the *Oven* to mortifie them: afterwards you

shall slit them neatly with a *Knife*, and take out the *Stone*; then open and flat them upon some *Table*, that when you set them in the *Oven*, they may dry as well *within* as *without*, by reason of their great *thickness*; & the last time you draw them out of the *Oven*, whilst they are yet *hot*, close them again, & flatten them, to reduce them to their natural shape.

Abricots are also to be gathered ripe from the *Tree*, you need not open them, to take out their *Stones*, but thrust them out *dextrously*, near the *Stalk*: neither in *drying* them need you open them like *Peaches*; but leave them *whole*, and only flattening them, that they may drie equally in every part, and be the more commodiously ranged in the *Boxes*.

If you desire to have them excellent, put a Pill of *Sugar* about the quantity of a *Pea*, in the place of the *Stone*; and fill an earthen *Milk-tray*, covering it with a lid of *Paste* close &

closed, thereto: then set it in the Oven, as soon as the Bread hath taken colour, and there let it remain till it be cold: after which you shall set it in the Stove upon *slaise*, as they drie *Sweet-meats*; and when they are sufficiently dry to keep, whilst yet warm, strow some finely searced Sugar upon them, and leave them two dayes before you set them up.

Pears:

Pears are to be dried *pared* and *unpared*, in the same manner as I shewed you before: but being *pared* they are much more delicate, and the *Parings* are to be used, to infuse in the *Liquor*, as I taught you in *Plums*. You must leave their *Stalks*, and the *crown* when you *pare* them, choosing such *Fruit* as is the fairest, most delicate, and full of *Flavour*, as the *Orange*, *Summer Bon-Chrestien*, *Muscadel*, *Great Muscat-Pear*, the *Roussel*, & a hundred others as rare.

You shall put of these likewise in earthen *Pans*, with their *Skins* up-
on

on the *Fruit*, before you cover them with *Paste*, thus drie, and strew them as you did your *Abricots*.

The *Pear* is not to be gathered over ripe, for that wil render it too flashy.

In *Grape-time*, you may infuse the *parings* in new *White Wine* instead of water, or in *Cyder-time* in new *Perry* made without water.

Apples are commonly dried without *paring* them, and are to be slit in the midst, taking out the *Core*: some of them you may boyl for *Liquor* to soak those in which you intend to dry. Apples.

Grapes of all sorts, *Muscadine* and others, are to be dried in the *Oven*, upon the *Hurdle*, without farther trouble then onely to drie them in a temperate heat, and turn them frequently, that they drie equally. Those of *Languedoc* passe them through a * *Lye* before they drie them in the *Sun*. Grapes. *To preserve them from worms

Amongst drie *Fruits* I will also range green *Beans*, which being well
dress'd

dress'd with a little *Winter Savory* dried (the true seasoning of *Beans*) may pass for new.

*In which
the beans
are invol-
ved.

To drie them, you shall take those that are tender, which have yet their * *Skins* green, before they are white; take off this Coat (that is, peel them) then drie them in the *Sun* upon papers, often turning them daily, at *Evening* bring them in, and expose them again to the *Sun* every day, till you finde them very drie, which will soon be, if it be not close weather: being drie, you may keep them covered in *Boxes*, carefully preserving them from all moysture.

Before you boil them, you must lay them in *soak* for the space of half a day in warm water.

Pease.

For green *Pease* chuse the youngest, which shaled out of their *Cods*, drie as you did the *Beans*, and infuse them likewise in warm water before you boil them, adding to the liquo

liquor, a handful of the leaves of new *Pease*, if you have any green, tying them in a *Bunch*, lest they mingle with your *Pease*.

Morilles and *Mushrooms* are to be filed on a Thred, and hung up in some hot place, as over an *Oven*, where they will easily drie; or if the place be commodious for it, before the *Fire*, or set into the *Oven* itself temperately warm.

Mushrooms

S E C T. III.

To pickle Fruits with Salt and Vinegre.

Cucumbers are the biggest *Garden* Fruit which we use to pickle, they are to be chosen very small, (which they call *Cornets* or *Gerkins*, because we choose those which resemble little crooked horns, and that do not improve) or else somewhat bigger, but very young, before their seeds be hard, which are

Pickling
cucum-
bers.

nothing so pleatant to eat : These are to be *pickled* pared, or whole ; but it is best to *pare* them before you put them in *pickle* then afterwards ; because of the loss of your *Salt* and *Vinegre* upon the *Skin*, which will become so hard, as scarcely to be eaten : But they are handsomer and whiter, being pared at that instant when you serve them to the *Table*, then such as you *pare* before they be *pickled* : so that you may do which of them you please.

The other small horned *Cucumbers* are to be *pickled* without *paring*, by reason of the *delicateness* of their *skin*.

Gathering You must gather very early in a fair morning, and let them lie all the rest of the day in the *Sun* to mortifie them a little, that they may the better receive in the *Salt*.

Put the *pared*, the *unpared*, and the *Gerkins*, each of them in well glazed earthen *Pots* apart (for those that are *un glazed*, crumble and

moulder

moulder away, by reason of the *Sale* which does penetrate them, and so lose their *Pickle*) ranging them handsomly, and crowding them as neer as you can to one another, without bruising : then you shall strew a good quantity of *Salt* upon them, and the *Vinegre* afterwards, til the uppermost of all are well covered ; otherwise there will breed a *mouldiness* that will spoil all that remain bare. Thus set them up in a temperate place, and touch them not at least in *six weeks*, that they may be perfectly *pickled*. Your *Store-house* will be the most convenient place to keep them in.

Let the *Purslain* which you would *Purslain* *pickles* be of that which you have *transplanted*, that it may be the fairer. The true season to gather it is, when it begins to *flower*, if you would have that which is tender : for if you omit it till it be out of *flower*, that you may save the *Seed*,

N. 4.

(as

(as it is commonly sold) it will be too hard to eat. Let it also be dried and *mortified* in the Sun, two or three dayes, and then range it in glazed Pots with *Vinegre* and *Salt* as you did the *Cucumbers*.

Capers
Broom-
buds.
Sampiere.
Tarragon.
Artichoks.

Capers, *Broom-buds*, *Sampier*, *Tarragon* and the like, are to be pickled after the same manner as above.

Bottoms of Artichocks are to be pickled in *Salt*, but after another *Method* then the former; for they must first be above *half-boyl'd*, and when they are cold, and well drain'd of their water, which should likewise be dried with a *cloth* to take out all their *humidity*, range them in *Pots*, and pour *Brine* upon them, as strong as it can possibly be made; which is done by putting into it so much *Salt*, as till it will no longer *imbibe*, & that the *Salt precipitates* to the bottom *whole* and without melting. This we call *Marinated water*.

Upon this water (which will cover

ver your *Artichocks*) you must pour *Sweet Butter* melted, to the *eminence* of two fingers, that you may thereby exclude the *Air*; then the *Butter* being cold, set up the *Pot* with your *Cucumbers*, or in some other temperate place, covered and well secur'd from the *Cats* & the *mice*, which else will make bold to visit your *Butter*.

But I presume that before you put the *Artichocks* in the *Pot*, you did prepare them as you would have done to serve them to the *Table*, that is, taken off all the *leaves* and the *Chocke* which is within.

The true season for this is in *Autumn*, when (practising what I Time. taught you before in the second *Treatise* in the *Chapter* of *Artichokes*) your *Plants* produce those which are young and tender, for they are these which you should take to *pickle*, before they come to open and flower, but yet not till their heads are well formed and hard.

When

When you would eat of them, you must extract their saltnesse by often shifting the water, and boyle them once again before you serve them to the Table.

Asparagus
Peas.

Champig-
nons.

Visit your
pots.

Corneli-
ans.

Asparagus, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Mush-rooms*, are also to be pickled in salt, (having first parboyl'd them, & prepared every sort in its kind) after the same manner that you did *Artichoks*.

You shall monethly be sure to visit your *Pots*, that in case you perceive any of them *Mouldy*, or to have lost their *pickle*, you may according repayr it.

I have some years since invented the pickling of *Cornelians*, and have frequently made them passe for *Olives* of *Veronna*, with divers persons who have been deceived, their colour so resembling them, and their tast so little different. To effect this, I cause the fairest and biggest to be gathered when first then would begin

begin to blush, & then letting them lye a while, I *Pot* or *Barrel* them up, filling them with *brine*, just as I do *Artichocks*, and to render them *odoriferous*, adding a little branch of *green Fenel*, & a few *Bay-leaves*: then closing the vessel well, touch it not for a moneth after. If you finde them too salt, dilute & abate the *pickle* before you serve them to the Table.

S E C T. IV.

To preserve fruit with wine in the Must, in Cider, or in Honey.

All sorts of Fruits which may be preserved in Sugar, may also be preserved in Must, in Cyder, or in Honey. And there is no other difficulty in making choyce of fruits to scald and preserve this way, then in choosing such as you would preserve in Sugar.

To describe in this place the principall rules which must of necessity be observed in preserving fruit in the Must or new Wine; You shall take

To Pre-
serve fruit
with Wine
Cider. Ho-
ny.

In Must:

three pails full, three pots, or 3 parts of *must*, according to the quantity of fruit which you intend to preserve: set it in a Kettle or Skillet on the fire, but with care, that if your fire be of wood, the flame being too great do not burn some side of the vessell. Then let your *must* continue boyling till it be reduced to one third part, that it may be of fitting consistence to preserve your fruit in, sufficiently, & keep it from moulding & spoyling.

The fruits being pared or unpared, according to their natures or your curiosity, those which ought to be scalded being done, well drained, and dried from their water, are to be put and preserved in this *Must* carefully scummed, and made to boyl till you perceive that the *Syrup* is of a sufficient consistence, which you shall know by dropping some of it on a plate, if it appear in stiff Rubies & run not about, the plate a little inclining.

You cannot take your *Must* too new, & therefore, as soon as you per-

ceive the grapes very ripe, tread them immediatly, and take of that *must*, as much as will serve, white or red, according to the fruit you would preserve. Some fruits as the Quince, the Pear, & the Blew grape, &c. require *Must* of blew grapes, others of white, as walnuts, the Muscat-grape & the like, whose candor and whitenesse you desire to preserve.

To heighten the tast of those fruits which you ought to preserve in red-wine, put in a little Cinnamon and Cloves tyed up in a button of Lawn that they may not be dispersed amongst the preserves, lost or consum'd in the *Syrup*, and to those which require white wine, a bunch of green Fenel bound up likewise in a cloath.

Codiniack, or Marmalad of Grapes is made of the fairest, & ripest blew grapes, gathered in the afternoon at the heat of the day, to the end that their moysture may be intirely dried up: Lay them in some loft of your house, where both the ayr & the Sun

Marmalad
of Grapes
or Raisins.

have free *entercourse*, spreading them upon *Tables* or *Hurdles*, that, for at the least a *fortnight*, they may there *sweat & shrink*: In case the weather prove *cloudy*, or that the season prove *cold*, you may set them in your *Oven* *temperately warm*, after which *presse* them wel with your hands, cleansing them from all their *seeds* and *stalks*, putting the *hucks* and *juice* to boyl in the *kettle*, & diligently *scumming* and cleering it from the *seeds*: Reduce this *liquor* also to a *third part*, diminishing the fire, according as your *confection* thickens, and stirring it often about with your *spatule* or *spoon* to prevent its cleaving to the *vessel*, and that it may boyl equally. Being thus prepar'd, you shall *percolat* it through a *Sieve* or course cloath, bruising the *hucks* with your wooden *Ladle*, the better to *express* out the substance, and besides, you shall *wring* it forth, or *squeez* it in a *press*: when this is done, set it again on the *fire*, & boyl it once more keeping it continually

Gasebe an
instru-
ment
made
like an
Oare.

stirring till you conceive it to be sufficiently boyled, then taking it off, pour it into *Earthen-pans*, to prevent its contracting any ill *smack* from the *kettle*, and being half cold, put it into *Gally-pots*, to keep.

Potting.

You shall let your *pots* stand open five or six daies, and then cover them with *paper* so fitted as to lye upon the very *preserve* within the *pot*, and when visiring your *pots*, you finde that any of your *paper* is *mouldy*, take it away and apply another, this doe as long as you shall see cause, which will be untill such time as all the superfluous *humidity* be *evaporated*, for then the *mouldiness* will vanish unlesse your *confection* was not sufficiently boyled, in which case it must be boyled again, and then you may cover them for altogether.

To make *Mustard a la mode de Dijon*, *M 14* you shall only take of this *Codiniack de Dijon* and put to it store of *Senewe* or *Mustard-seed* well bruised in a *mortar* with water, & finely *searced*, and

when it is exquisitely mixed together, quench therein some live coles, to extract all the bitterneſſe from the ſeed, then either barrel or pot it up, well cloſed, and reſerved for uſe.

You may alſo preſerve all ſorts of fruit in Perry that has not been diluted, reducing it in boyling alſo to a third part, as we ſhewed you in the Muſt. Laſtly.

In Hony. To preſerve in Hony, you ſhall take that which is moſt thick, hard and moſt reſembling Sugar, boyling it in a preſerving Pan, ſcumming it exactly, & ſtirring it about to prevent its burning. You ſhall diſcover if it be enough boyled, by putting into it a Hens egg, if it ſink, it is not yet enough, if it float, it is of ſufficient conſiſtence to preſerve your Fruits: You know that Hony is very ſubject to burn, & therefore finiſh this preparation upon a gentle fire, frequently ſtirring the bottom of your pan with the ſpatule to prevent this accident.

F. I. N. I. S.

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